



Geschmack & Technologie

Flammkuchen

Recipe number:

ER2500109

Raw material:

0.40 kg Fresh tarte flambée dough

Spices & processing aids:

0.50 kg	Schlemmerfüllung Zwiebel	274501
0.20 kg	Zwiebeln,rot	X0110
0.25 kg	Speckwürfel mager	X0138
0.15 kg	Zwiebellauch gerebelt VLOG	739700

Processing sequence:

Roll out the tarte flambée dough and spread with the gourmet filling. Cover the dough with the remaining ingredients. Place the tarte flambée on the grid of the airfryer or on a baking tray with baking paper.

Bake the snails in the Airfryer at +180 degrees for approx. 12 minutes.

Bake in a fan oven at +200 degrees for approx. 18 minutes.

Ingredients:

Flammkuchenteig (WEIZENMEHL; Trinkwasser; Sonnenblumenöl; Ethylalkohol; Speisesalz; Weizenkleber; Weizenstärke; Backtriebmittel: diphosphate, Natriumcarbonate; Emulgator: Mono- und Diglyceride von Speisefettsäuren; Hefe; Antioxidationsmittel: Ascorbinsäure.), vegetable (onions, leek), cream cheese (CREAM CHEESE, salt), spring onion, bacon (pork meat, salt, dextrose, spices, smoke, preservative: E 250 sodium nitrite), spices, modified starch, salt, sugar, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), flavourings, smoke flavouring

Nutrition declaration:

energy value	873kJ
energy value	209kcal
fat	10,0g
saturates	4,4g
carbohydrate	18,4g
sugar	4,2g
polyols	0,0g
protein	9,2g
sodium	0,8g
salt	1,9g

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