



Geschmack & Technologie

Lachsfilet mit Kräuterkruste

Recipe number:

ER2500116

Raw material:

0.50 kg Salmon fillet

Spices & processing aids:

0.50 kg Schlemmerfüllung Kräuter

197201

Processing sequence:

Clean the salmon fillet and season with salt.

Fill the gourmet filling into a piping bag with a nozzle and then pipe it onto the salmon fillet in a wavy pattern.

Cook in the airfryer at +180 degrees for approx. 10 minutes.

Ingredients:

LACHSFILET, cream cheese (CREAM CHEESE, salt), water, leek, spices, modified starch, salt, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), sugar, herbs, natural flavourings, yeast extract

Nutrition declaration:

energy value	813kJ
energy value	196kcal
fat	14,5g
saturates	7,1g
carbohydrate	3,4g
sugar	2,1g
polyols	0,0g
protein	12,3g
sodium	0,5g
salt	1,2g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.