



Geschmack & Technologie

Gratiniertes Baguette

Recipe number:
ER2500118

Raw material:

0.30 kg Ciabatta

Spices & processing aids:

0.50 kg Schlemmerfüllung Paprika halal 172401

Processing sequence:

Cut the ciabatta into slices approx. 0.5 cm thick.
Fill the gourmet filling into a piping bag with a star-shaped nozzle and pipe onto the ciabatta slices in a wavy pattern.

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

Ingredients:

Ciabatta (wheat flour, water, 2% olive oil, yeast, salt, getrockneter Roggensauerteig, Weizenmalzmehl), CREAM CHEESE, water, paprika, spices, tomato purée, modified starch, salt, sugar, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), yeast extract, spice extracts

Nutrition declaration:

energy value	926kJ
energy value	221kcal
fat	9,1g
saturates	5,0g
carbohydrate	26,8g
sugar	4,4g
polyols	0,0g
protein	6,3g
sodium	0,7g
salt	1,8g

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