



Geschmack & Technologie

Trilogie von gefülltem Gemüse

Recipe number:

ER2500119

Raw material:

0.20 kg Pimentos Grill peppers
0.50 kg Tomatoes, fresh
0.30 kg Zucchini, fresh

Spices & processing aids:

0.50 kg	Schlemmerfüllung Zwiebel	274501
0.50 kg	Gourmet filling Chili	478401

Processing sequence:

Wash the vegetables, cut off the tops of the tomatoes, hollow out the tomatoes, cut the zucchinis into pieces and hollow them out.

Cut the top off the pimentos and hollow them out. Fill the gourmet fillings into a piping bag with a star nozzle and then alternately fill the vegetables.

Bake the vegetables in the airfryer at +180 degrees for approx. 12 minutes.

Ingredients:

vegetable (tomatoes, zucchini, leek, paprika), cream cheese (CREAM CHEESE, salt), water, paprika (paprika), tomato purée, bacon (pork meat, salt, dextrose, spices, smoke, preservative: E 250 sodium nitrite), spices, modified starch, salt, sugar, brandy vinegar, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), flavourings, yeast extract, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), smoke flavouring

Nutrition declaration:

energy value	430kJ
energy value	103kcal
fat	6,5g
saturates	3,9g
carbohydrate	6,5g
sugar	3,6g
polyols	0,0g
protein	3,3g
sodium	0,6g
salt	1,4g

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