



Geschmack & Technologie

Meatloaf wrapped in puff pastry

Recipe number:

ER2500806

Raw material:

0.28 kg	Puff pastry
1.00 kg	Minced meat half/half
0.15 kg	water

Spices & processing aids:

0.15 kg	Frikadellen fix & fertig	056500
0.15 kg	Bratapfel - Fruchtmix SG	984900
0.40 kg	Feine Würzsauce Portwein	3779200

Processing sequence:

Mix the minced meat with water, ready-made meatballs and baked apple fruit mix.
Shape into a meatloaf, wrap in puff pastry and place in an oven dish.
Mix the port wine sauce with 50 g of baked apple fruit mix and heat. (Air fryer or in a saucepan)

Cook in the air fryer at 180 °C for 25 to 30 minutes.
Cook in the oven at 180 °C for 35 to 40 minutes.

Ingredients:

Hackfleisch gemischt (50 % pork meat, 50% beef), Blätterteig, water, wheat bread crumbs (WHEAT FLOUR, water, salt, yeast), apple cubes (apples, preservative: E 223 SODIUM METABISULPHITE), Port wine (contains E 220 SULPHUR DIOXIDE), fried onion (onions, palm oil, WHEAT FLOUR, salt), pineapple granules (pineapple, sugar, acid: E 330 citric acid), sugar, salt, modified starch, spices (contains YELLOW MUSTARD FLOUR), hydrolysed vegetable protein, beef extract, rapeseed oil, natural flavourings, caramel, LACTOSE, cinnamon, thickening agent: E 415 xanthan gum, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), acid: E 330 citric acid

Nutrition declaration:

energy value	931kJ
energy value	223kcal
fat	12,5g
saturates	6,0g
carbohydrate	13,7g
sugar	4,6g
polyols	0,0g
protein	12,6g
sodium	4,7g
salt	11,8g

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