



Geschmack & Technologie

Pinsa Bruschetta

Recipe number:

ER2500839

Raw material:

70 g Gouda, grated
250 g Pinsa
50 g cherry tomatoes

Spices & processing aids:

30 g	Pesto Crema für Pinsa	4697900
3 g	Bruschetta Würzzubereitung halal	454900

Processing sequence:

Spread the pesto on the pinsa and sprinkle with cheese.

Bake in the oven at 200 degrees for about 7 minutes.
After baking, top with cherry tomatoes and season with the
bruschetta seasoning.

Ingredients:

Pinsa (WHEAT FLOUR, water, HARTWEIZENGRIEß Sauerteig (water, WHEAT FLOUR), extra virgin olive oil, salt, yeast, GERSTENMALZMEHL, Alkohol. Das Produkt kann Spuren von SENF und SOJA enthalten), Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), vegetable (vegetable, cherry tomatoes, tomatoes, garlic), water, rapeseed oil, herbs, parmesan (MILK, salt, rennet, preservative: E 1105 LYSOZYME), extra virgin olive oil, salt, pine nut, wine vinegar, spinach powder, spices, tomato flakes, MILK PROTEIN, modified starch, LACTOSE, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	1.069kJ
energy value	255kcal
fat	10,2g
saturates	4,1g
carbohydrate	28,9g
sugar	3,0g
polyols	0,0g
protein	10,8g
sodium	1,3g
salt	3,3g

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