



Geschmack & Technologie

Pinsa Bresaola with arugula

Recipe number:

ER2500840

Raw material:

70 g Gouda, grated
250 g Pinsa
100 g Bresaola
20 g arugula

Spices & processing aids:

30 g	Pesto Crema für Pinsa	4697900
20 g	Walnusskerne gebrochen	735200

Processing sequence:

Spread the pesto on the pinsa and sprinkle with cheese.

Bake in the oven at 200 °C for approx. 7 minutes.

After baking, top with bresaola, arugula and walnuts.

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), Bresaola (Ingredients:beef, cooking salt, dextrose, natürliche Aromen, preservatives: sodium nitrite, Kaliumnitrat.), Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), WALNUT KERNELS, rocket (rocket), water, vegetable (cherry tomatoes, garlic), rapeseed oil, herbs, parmesan (MILK, salt, rennet, preservative: E 1105 LYSOZYME), extra virgin olive oil, pine nut, salt, wine vinegar, spinach powder, tomato flakes, MILK PROTEIN, modified starch, LACTOSE, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), spices

Nutrition declaration:

energy value	1.127kJ
energy value	269kcal
fat	11,8g
saturates	3,6g
carbohydrate	23,7g
sugar	2,4g
polyols	0,0g
protein	16,0g
sodium	1,1g
salt	2,6g

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