



Geschmack & Technologie

Peppadew tarte flambée

Recipe number:

ER2500842

Raw material:

260 g Fresh tarte flambée dough
50 g Fresh brown mushrooms, sliced

Spices & processing aids:

250 g	Flammkuchensauce fix & fertig	4698000
120 g	Peppadew Streifen ATG 1,5 kg	1225700

Processing sequence:

Spread the tarte flambée cream onto the tarte flambée dough, then top with strips of Peppadew and mushrooms.

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

Bake in a pizza oven at 430 °C for approx. 3 minutes.

Ingredients:

Flammkuchenteig (WEIZENMEHL; Trinkwasser; Sonnenblumenöl; Ethylalkohol; Speisesalz; Weizenkleber; Weizenstärke; Backtriebmittel: diphosphate, Natriumcarbonate; Emulgator: Mono- und Diglyceride von Speisefettsäuren; Hefe; Antioxidationsmittel: Ascorbinsäure.), vegetable (cherry peppers, leek), water, CRÈME FRAÎCHE, button mushrooms, bacon (pork meat, salt, dextrose, spices, smoke, preservative: E 250 sodium nitrite), cream cheese (CREAM CHEESE, salt), sugar, brandy vinegar, natural flavourings, salt, modified starch, MILK PROTEIN, LACTOSE, acid: (E 270 lactic acid, E 330 citric acid), preservative: (E 211 sodium benzoate, E 202 potassium sorbate), thickening agent: E 415 xanthan gum, antioxidant: E 300 ascorbic acid, spices, firming agent: E 509 calcium chloride

Nutrition declaration:

energy value	735kJ
energy value	175kcal
fat	7,0g
saturates	3,8g
carbohydrate	21,6g
sugar	4,1g
polyols	0,0g
protein	5,5g
sodium	0,7g
salt	1,7g

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