



Geschmack & Technologie

Duck breast in port wine sauce

Recipe number:

ER2500845

Raw material:

250 g Duck breast

Spices & processing aids:

8 g	Würzung BBQ California Orange	3189902
	VLOG -plus-	
200 g	Feine Würzsauce Portwein	3779200

Processing sequence:

Season the duck breast with the BBQ California seasoning.
Pour the port wine sauce into an aluminium tray and place the seasoned breast on top.

Cook in the air fryer at 180 °C for approx. 15 minutes, then at 200 °C for 5 minutes.

Cook in the oven at 200 °C for approx. 25 minutes.

Ingredients:

duck, water, Port wine (contains E 220 SULPHUR DIOXIDE), sugar, modified starch, salt, spices, beef extract, rapeseed oil, natural flavourings (partly from organic cultivation), caramel, thickening agent: E 415 xanthan gum, acidity regulator: E 267 buffered vinegar, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), acid: E 330 citric acid, orange peel, smoked salt (salt, smoke), herbs

* of controlled organic cultivation

DE-ÖKO-001

Nutrition declaration:

energy value	654kJ
energy value	157kcal
fat	10,0g
saturates	3,2g
carbohydrate	4,6g
sugar	3,0g
polyols	0,0g
protein	10,5g
sodium	0,6g
salt	1,5g

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