



Geschmack & Technologie

Focaccia with Black Tiger Paste

Recipe number:
ER2500847

Raw material:

250 g Focaccia

Spices & processing aids:

80 g Black Pepper & Sea Salt Tiger Paste 9053750

Processing sequence:

Spread the Black Tiger paste on the focaccia.

Bake in the air fryer at 200 °C for approx. 5 minutes.

Bake in the oven at 200 °C for approx. 10 minutes.

Ingredients:

Focaccia (WHEAT FLOUR, water, olive oil (3%), iodized table salt (salt, potassium iodate), yeast, Sauerteig (water, RYE FLOUR, WEIZENMEHL), ROGGENMEHL.), rapeseed oil, sea salt, black pepper, rapeseed oil (fully hydrogenated), antioxidant: E 300 ascorbic acid

Nutrition declaration:

energy value	1.460kJ
energy value	350kcal
fat	22,5g
saturates	2,9g
carbohydrate	31,1g
sugar	0,2g
polyols	0,0g
protein	4,9g
sodium	1,3g
salt	3,3g

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