



Geschmack & Technologie

Flammkuchen with Semerrolle

Recipe number:

ER2500885

Raw material:

60 g Gouda, grated
260 g Fresh tarte flambée dough
60 g Beef ham Semerrolle

Spices & processing aids:

250 g Flammkuchensauce fix & fertig 4698000

Processing sequence:

Spread the tarte flambée cream onto the tarte flambée dough and sprinkle with cheese.
Arrange the beef ham on top.

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.), CRÈME FRAÎCHE, water, Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), Rinderschinken 9.5 % (beef, salt, spices, Kräuter Zuckerstoffe: dextrose, Laktose Emulgator: Polyphosphat Antioxydationsmittel: L-Ascorbinsäure, E 301 flavour enhancer: Glutamat Konservierungsstoffe: E250, E252), bacon (pork meat, salt, dextrose, spices, smoke, preservative: E 250 sodium nitrite), cream cheese (CREAM CHEESE, salt), leek, natural flavourings, modified starch, salt, MILK PROTEIN, LACTOSE, acid: E 270 lactic acid, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), thickening agent: E 415 xanthan gum, spices

Nutrition declaration:

energy value	963kJ
energy value	230kcal
fat	10,9g
saturates	6,0g
carbohydrate	21,1g
sugar	2,3g
polyols	0,0g
protein	11,1g
sodium	1,1g
salt	2,7g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.