



**Geschmack & Technologie**

# Vegavo Mozzarella cheese balls with Lafiness Mango Chili

**Recipe number:**  
ER2500891

**Raw material:**

**Spices & processing aids:**

1.00 kg	Vegavo Mozzarella Käse vegan	ER2500891
0.15 kg	LAFINESS Mango-Chili	588450

**Processing sequence:**

1. Use a cookie cutter to cut round balls out of the cheese.
2. Add 150 g Lafiness Mango Chili (item no. 588450) to 1 kg cheese balls and mix well.
3. The vegan cheese balls can be refined with various marinades:
  - 056303 Lafiness mustard marinade
  - 564050 Lafiness wild garlic
  - 1642800 Lafiness black garlic
4. Skewer the vegan cheese balls and serve. The mozzarella balls are ideal as a topping for salads.

**Ingredients:**

water, rapeseed oil, chickpea protein, thickening agent: (E 407 carrageenan, E 425 konjac, E 410 locust bean gum), salt, spices, starch, citrus fibre, dextrose, inulin, sugar, acidity regulator: E 262 sodium acetates, mango chutney (sugar, mango, sugar cane vinegar, salt, spices), rapeseed oil (fully hydrogenated), acid: E 330 citric acid, natural flavourings, yeast extract, colouring agent: E 160a carotenes

**Nutrition declaration:**

energy value	1.293kJ
energy value	312kcal
fat	25,2g
saturates	2,2g
carbohydrate	20,5g
sugar	2,8g
polyols	0,0g
protein	5,0g
sodium	1,3g
salt	3,3g

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