



**Geschmack & Technologie**

## AVO Pea stew

### Recipe number:

ER2400799

### Raw material:

0.40 kg water

### Spices & processing aids:

0.60 kg Pea stew (concentrated)

058100

### Processing sequence:

1. pour water into a saucepan
2. remove the casing from the pea stew concentrate and add the contents to the water.  
Heat over a medium heat while stirring.
3. serve with a delicious Viennese sausage

### Ingredients:

water, vegetable (pea, onions, CELERY ROOT, carrot, leek, CELERY), potatoes, CREAM, pork meat (bacon), modified starch, hydrolysed vegetable protein, yeast extract, flavourings, spices, thickening agent: (E 415 xanthan gum, E 412 guar gum)

### Nutrition declaration:

|                      |        |
|----------------------|--------|
| Calorific value kJ   | 243KJ  |
| Calorific value kcal | 58Kcal |
| fat                  | 1,8g   |
| saturates            | 1,1g   |
| carbohydrate         | 6,6g   |
| sugar                | 1,2g   |
| polyols              | 0,0g   |
| protein              | 2,7g   |
| sodium               | 0,5g   |
| salt                 | 1,2g   |

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