



Geschmack & Technologie

AVO Fix Cuisine for kale casserole

Recipe number:
ER2400730

Raw material:

0.40 kg	Delicatessen potatoes, ready-cooked
0.20 kg	Mettenden Classic
0.10 kg	Gouda, grated

Spices & processing aids:

0.40 kg	AVO Fix Cuisine for kale casserole	4359100
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Processing sequence:

Mix 400 g AVO Fix Cuisine for green cabbage casserole with 400 g pre-cooked potatoes (sliced or diced) and 200 g of sausage ends or meat.
Cook for 50 minutes uncovered at 170 °C fan oven (preheated) in the Rational or oven.
After 30 min. cooking time, add the grated cheese of your choice and finish cooking.

Ingredients:

potatoes (potatoes, antioxidant sodium metabisulphite), pork meat, curly kale (curly kale, water, salt), water, Gouda (MILK, salt, acidifying cultures, rennet, preservative: E 250 sodium nitrate, coloring agents: annatto, carotene, potato starch), MILK, rapeseed oil, cheese spread preparation (CHEESE, water, BUTTER, emulsifying salts: E 331 sodium citrates, coloring agent: E 160a carotenes), table mustard (water, MUSTARD SEED, brandy vinegar, salt, spices), salt, MILK PROTEIN, spices (contains YELLOW MUSTARD FLOUR), modified starch, pork bacon, LACTOSE, natural flavourings, thickening agent: E 415 xanthan gum, acid: (E 330 citric acid, E 270 lactic acid), preservative: (E 211 sodium benzoate, E 202 potassium sorbate, E 250 sodium nitrite), maltodextrin, dextrose, hydrolyzed vegetable protein

Nutrition declaration:

Calorific value kJ	688KJ
Calorific value kcal	165Kcal
fat	11,8g
saturates	2,7g
carbohydrate	7,1g
sugar	1,4g
polyols	0,0g
protein	7,5g
sodium	1,0g
salt	1,6g

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