



Geschmack & Technologie

AVO Fix Cuisine for sauerkraut casserole

Recipe number:
ER2400732

Raw material:

0.40 kg	Delicatessen potatoes, ready-cooked
0.20 kg	Smoked smoked pork loin
0.10 kg	Gouda, grated

Spices & processing aids:

0.40 kg	AVO Fix Cuisine for sauerkraut casserole	4359300
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Processing sequence:

Mix 400 g AVO Fix Cuisine for Sauerkraut Casserole with 400 g pre-cooked potatoes (slices or cubes) and 200 g meat (pork loin).
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), Kasseler (pork meat, salt, dextrose, stabilizer: triphosphates, spices, antioxidant: sodium erythorbate, preservative: sodium nitrite; beechwood smoke), sauerkraut (white cabbage, salt), MILK, water, rapeseed oil, cheese spread preparation (CHEESE, water, BUTTER, emulsifying salts: E 331 sodium citrates, coloring agent: E 160a carotenes), salt, MILK PROTEIN, modified starch, LACTOSE, natural flavourings, spices, sugar, thickening agent: E 415 xanthan gum, acid: (E 330 citric acid, E 270 lactic acid), preservative: (E 211 sodium benzoate, E 202 potassium sorbate), Gouda (MILK, salt, acidifying cultures, rennet, preservative: E 250 sodium nitrate, coloring agents: annatto, carotene, potato starch)

Nutrition declaration:

Calorific value kJ	499KJ
Calorific value kcal	119Kcal
fat	6,5g
saturates	2,7g
carbohydrate	7,0g
sugar	1,7g
polyols	0,0g
protein	7,8g
sodium	1,0g
salt	1,6g

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