



**Geschmack & Technologie**

## AVO Fix Cuisine for savoy cabbage casserole

### Recipe number:

ER2400731

### Raw material:

|         |                                     |
|---------|-------------------------------------|
| 0.40 kg | Delicatessen potatoes, ready-cooked |
| 0.20 kg | Minced pork                         |
| 0.10 kg | Gouda, grated                       |

### Spices & processing aids:

|         |  |         |
|---------|--|---------|
| 0.40 kg | AVO Fix Cuisine for savoy<br>cabbage casserole | 4359200 |
|---------|--|---------|

### Processing sequence:

Mix 400 g AVO Fix Cuisine for savoy cabbage casserole with 400 g pre-cooked potatoes (slices or cubes) and 200 g meat (minced 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 metabisulfite), pork meat, water, MILK, vegetable (savoy, onions), cheese spread preparation (CHEESE, water, BUTTER, emulsifying salts: E 331 sodium citrates, coloring agent: E 160a carotenes), salt, MILK PROTEIN, spices, modified starch, natural flavourings, sugar, LACTOSE, acid: (E 330 citric acid, E 270 lactic acid), thickening agent: E 415 xanthan gum, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), herbs, Gouda (MILK, salt, acidifying cultures, rennet, preservative: E 250 sodium nitrate, coloring agents: annatto, carotene, potato starch)

### Nutrition declaration:

|                      |         |
|----------------------|---------|
| Calorific value kJ   | 480KJ   |
| Calorific value kcal | 115Kcal |
| fat                  | 5,2g    |
| saturates            | 2,4g    |
| carbohydrate         | 9,0g    |
| sugar                | 2,8g    |
| polyols              | 0,0g    |
| protein              | 7,7g    |
| sodium               | 0,7g    |
| salt                 | 0,8g    |

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