



**Geschmack & Technologie**

## AVO Lentil stew

**Recipe number:**  
ER2400798

**Raw material:**  
0.40 kg water

**Spices & processing aids:**  
0.60 kg Lentil stew (concentrated) 524700

### 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 (lens, onions, CELERY ROOT, carrot, leek, CELERY), potatoes, bacon (pork meat, salt, dextrose, spices, smoke, preservative: E 250 sodium nitrite), aceto balsamico (wine vinegar, grape must concentrate, colouring agent: E 150d sulphite ammonia caramel), modified starch, sugar, hydrolysed vegetable protein, flavourings, salt, yeast extract, herbs, thickening agent: (E 415 xanthan gum, E 412 guar gum), spices

### Nutrition declaration:

Calorific value kJ	237KJ
Calorific value kcal	56Kcal
fat	0,9g
saturates	0,4g
carbohydrate	8,4g
sugar	2,1g
polyols	0,0g
protein	2,8g
sodium	0,6g
salt	1,5g

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