



Geschmack & Technologie

Truffle cream sauce

Recipe number:
ER2400813

Processing sequence:

Heat the sauce for roast cream.
Add the AVO truffle and stir.
Reduce and serve.

Raw material:

The sauce is ideal with all meat dishes

Spices & processing aids:

1.00 kg	Seasoning sauce for creamed roasts	1131600
0.03 kg	Truffle 4x4 mm (Tuber aestivum) 100 g ATG	4234600

Ingredients:

water, CREAM, summer truffle, modified starch, salt, caramel, sugar, MILK PROTEIN, natural flavourings, LACTOSE, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), thickening agent: E 415 xanthan gum, acid: E 330 citric acid, spices

Nutrition declaration:

Calorific value kJ	476KJ
Calorific value kcal	115Kcal
fat	10,2g
saturates	6,4g
carbohydrate	4,1g
sugar	1,8g
polyols	0,0g
protein	1,3g
sodium	0,6g
salt	1,5g

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