



Geschmack & Technologie

AVO FIX Cuisine Mince, Cheese and Leek Soup

Recipe number:
ER2200671

Starting material:

0.30 kg Beef mince
0.40 kg Water
0.12 kg Leek

Seasonings & additives:

0.48 kg AVO Fix Cuisine Mince, Cheese and Leek Soup 3.760.100

Preparation:

Fry the mince until it forms into crumbs.
Pour in the water.
Cut the leek into thin strips
Add the AVO Fix Cuisine for Mince, Cheese and Leek Soup and mix everything together thoroughly

Simmer gently in a covered saucepan for approx. 10 minutes.

EU Food Information Regulation:

Beef, WHIPPING CREAM, potable water, leek, water, processed cheese (CHEESE, water, BUTTER, emulsifying salt: E 331 Sodium citrates, colouring: E 160a Carotin), CREAM CHEESE, modified starch, table salt, MILK PROTEIN, spices (contains CELERIAC), spirit vinegar, natural flavouring, LACTOSE, acidifier: (E 270 Lactic acid, E 330 Citric acid)), thickening agent: E 415 Xanthan gum, preservative: (E 202 Potassium sorbate, E 211 Sodium benzoate), flavour enhancer: E 621 Monosodium glutamate, yeast extract

Analysis:

Calorific value KJ	592KJ
Calorific value Kcal	143Kcal
Fat	10.9g
Saturated fatty acids	5.9g
Carbohydrates	3.5g
Sugar	1.7g
Protein	7.3g
Sodium	0.6g
Salt	1.4g