



**Geschmack & Technologie**

## Apfel Calvados Sauce

**Recipe number:**  
ER2300566

**Raw material:**

0.05 g calvados

**Spices & processing aids:**

1000 g	Würzsauce für Rahmbraten	1131600
100 g	Bratapfel - Fruchtmix SG	984900

**Processing sequence:**

Mix the seasoning sauce for roast cream with the baked apple and fruit mix and the Calvados.

Heat well and serve with the dish.

**Ingredients:**

water, CREAM, apple cubes (apples, preservative: E 223 SODIUM METABISULPHITE), fried onion (onions, palm oil, WHEAT FLOUR, salt), modified starch, pineapple granules (sugar, pineapple, acid: E 330 citric acid), salt, caramel, sugar, MILK PROTEIN, natural flavourings, LACTOSE, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), cinnamon, thickening agent: E 415 xanthan gum, acid: E 330 citric acid, spices, calvados

**Nutrition declaration:**

energy value	584 KJ
energy value	141 Kcal
fat	10,9 g
saturates	6,6 g
carbohydrate	8,9 g
sugar	5,8 g
polyols	0,0 g
protein	1,3 g
sodium	0,6 g
salt	1,5 g

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