



Geschmack & Technologie

Kürbiskernsuppe im Glas

Recipe number:

ER2300609

Raw material:

6.00 kg	Water cold
1.50 kg	UHT milk 3.5% fat
1.50 kg	Creme fraiche
0.10 kg	Onion cubes TK
1.00 kg	Pumpkin cubes frozen
0.10 kg	Pumpkin seeds, peeled

Spices & processing aids:

1.00 kg	Basis für Cremesuppen
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Processing sequence:

Heat the water together with the milk.
Stir in the base cream for cream soups.
Rinse the pumpkin cubes in hot water, add them to the cream soup with the onions and finely chop or purée.
Finally, add the crème fraîche and fold in.
Add the pumpkin seeds according to taste and appearance.
Allow the mixture to cool and fill into jars.

Cook the jars at + 90 °C boiler temperature.
For 2 minutes per mm of jar diameter.
Cool slowly in warm water with cold water added.
Do not shock the jars in cold water, risk of breakage.

Ingredients:

water, MILK, Creme fraiche, pumpkin, modified starch, salt, maltodextrin, LACTOSE, onion (onion), pumpkin seeds, palm fat, WHEAT FLOUR, POWDERED CREAM, sugar, flavour enhancer: E 621 monosodium glutamate, spices (contains CELERY ROOT), SKIMMED MILK POWDER, natural flavourings, yeast extract, MILK PROTEIN, thickening agent: E 412 guar gum, rice flour, spinach powder, antioxidant: E 300 ascorbic acid, SWEET WHEY POWDER, herbs

Nutrition declaration:

energy value	360 KJ
energy value	86 Kcal
fat	5,5 g
saturates	3,5 g
carbohydrate	7,1 g
sugar	2,6 g
polyols	0,0 g
protein	1,9 g
sodium	0,6 g
salt	1,4 g

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