



**Geschmack & Technologie**

## Deutschland Cup

German guideline:

Recipe number:

ER2500566

Requirement according to german guideline:

Raw material:

|                 |                                |
|-----------------|--------------------------------|
| 1,000.00        | Hackfleisch gemischt halb/halb |
| g               |                                |
| 300.00          | Wasser kalt                    |
| g               |                                |
| <u>1,300.00</u> |                                |
| g               |                                |

Spices & processing aids:

|          |                                |        |
|----------|--------------------------------|--------|
| 200.00 g | FRIKADELLEN FIX & FERTIG       | 056500 |
| 150.00 g | Gewürzpanade gelb              | 577402 |
| 30.00 g  | Sesamsaat schwarz              | 743501 |
| 280.00 g | Feine Würzsauce für Currywurst | 540850 |

casing:

Processing sequence:

Mix the minced meat well with Frikadellen Fix & Fertig and water and bring to a firm consistency.

Shape into balls of approx. 135 g / piece.

Make a hole in the middle of each ball to create a cup that you can fill.

Roll the sides of the cup in yellow breadcrumbs.

Dip the top in black sesame seeds.

Fill the cup with the fine seasoning sauce for currywurst

Now you have a cup in the colors of Germany.

In the oven: Cook at + 140 °C for 20-25 minutes.

Ingredients:

Hackfleisch gemischt (50 % pork meat, 50% beef), water, WHEAT BREADING FLOUR (WHEAT FLOUR, water, salt, yeast, spices), water, sugar, glucose syrup, tomato purée, SESAME SEED, spices (contains YELLOW MUSTARD FLOUR), hydrolysed vegetable protein, salt, modified starch, apple purée, brandy vinegar, LACTOSE, EGG WHITE POWDER, acid: E 270 lactic acid, thickening agent: (E 412 guar gum, E 410 locust bean gum), caramel, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), spice extracts

Nutrition declaration:

|              |         |
|--------------|---------|
| energy value | 879kJ   |
| sugar        | 6,4g    |
| energy value | 209kcal |
| polyols      | 0,0g    |
| fat          | 8,8g    |
| protein      | 14,2g   |
| saturates    | 3,3g    |
| sodium       | 0,7g    |
| carbohydrate | 17,6g   |
| salt         | 1,6g    |

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