



Bratapfel-Griebenschmalz, gewürzt, im Becher

Recipe number:

REZ2015015801

Raw material:

90.00 kg pure bacon, rendered (22% greaves are produced during rendering)
10.00 kg Onions, fresh, coarsely minced (raw weight)

Spices & processing aids:

5.00 kg	Bratapfel - Fruchtmix SG	984900
1.50 kg	Würzsalz für Griebenschmalz	168100
0.30 kg	ERPU-Gold pH-Wert-Regler	601202

Processing sequence:

Preparation:

1. wolf or dice the bacon into 6 -10 mm and render in a frying pan or tilting pan over a moderate heat. Add the onions (6 - 10 mm) in between.
2. pour the liquid lard through a sieve to separate the cracklings.
3. allow the lard to cool slightly and mix evenly, adding AVO seasoning salt and Erpu-Gold.
4. allow the lard to cool further until the mixture becomes milky.
Now you can add the AVO seasoning and the cracklings. Make sure that they are evenly distributed.
5. fill the cooled finished lard into AVO triangular cups, close with the lid and apply the corresponding AVO sales promotion labels (Art. No. 980374).

Ingredients:

lard, onions, apple cubes (apples, preservative: E 223 SODIUM METABISULPHITE), fried onion (onions, palm fat, palm oil, WHEAT FLOUR, salt), salt, pineapple granules (pineapple, sugar, acid: E 330 citric acid), spices, stabilizer: (E 262 sodium acetates, E 331 sodium citrates), antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), preservative: E 220 sulphur dioxide

Nutrition declaration:

energy value	3.208 KJ
energy value	780 Kcal
fat	85,0 g
saturates	33,2 g
carbohydrate	3,2 g
sugar	2,6 g
polyols	0,0 g
protein	0,3 g
sodium	0,6 g
salt	1,5 g

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