



Geschmack & Technologie

Griebenschmalz mit Röstzwiebeln im Becher

Recipe number:

REZ2015015824

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:

- | | | |
|---------|----------------------------------|--------|
| 1.50 kg | Würzsalz für Griebenschmalz | 168100 |
| 3.50 kg | Zwiebeln geröstet ohne Gluten SG | 738600 |
| 0.30 kg | ERPU-Gold pH-Wert-Regler | 601202 |

Processing sequence:

1. wolf or dice the bacon into 6 - 10 mm and render in a frying pan or tilting pan over 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 cups and close with the lid.

Ingredients:

lard 85.5 %, onions, fried onion (onions, palm oil), salt, stabilizer: (E 262 sodium acetates, E 331 sodium citrates), spices, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid)

Nutrition declaration:

energy value	3.255 KJ
energy value	792 Kcal
fat	86,9 g
saturates	33,9 g
carbohydrate	1,7 g
sugar	1,2 g
polyols	0,0 g
protein	0,4 g
sodium	0,6 g
salt	1,5 g

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