



Geschmack & Technologie

Griebenschmalz mit Cranberry-Apfel im Becher

Recipe number:

REZ2015016346

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 |
| 3.00 kg | Cranberry - Apfel - Mix | 862400 |
| 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 AVO triangular cups, close with the lid and apply the corresponding AVO sales promotion labels (Art. No. 980374).

Ingredients:

lard 85.9 %, onions, salt, toasted onions, apples, sugar, cranberries, stabilizer: (E 262 sodium acetates, E 331 sodium citrates), potato starch, spices, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), sunflowers oil, preservative: E 220 sulphur dioxide

Nutrition declaration:

energy value	3.232 KJ
energy value	786 Kcal
fat	86,0 g
saturates	33,5 g
carbohydrate	2,4 g
sugar	1,9 g
polyols	0,0 g
protein	0,4 g
sodium	0,6 g
salt	1,5 g

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