



Geschmack & Technologie

Mozzarella Cubes with BBQ Jam

Recipe number:

ER2600619

Processing sequence:

Cut the mozzarella into small cubes using a crinkle-cut knife.
Then marinate with the BBQ Jam.

Raw material:

1000 g Mozzarella

Spices & processing aids:

200 g BBQ Jam Aprikose Chili 5021500

Ingredients:

Mozzarella (MILK, salt, rennet substitute, lactic acid cultures, acid: E 330 citric acid), apricot jam (apricot, sugar, glucose syrup, thickening agent: E 440 pectins, acid: E 330 citric acid), water, Bacon (pork meat, salt, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, smoke), onions, Aceto Balsamico (bianco) (vinegar, grape juice concentrate, preservative: E 224 POTASSIUM METABISULPHITE), modified starch, spices, salt, thickening agent: E 415 xanthan gum

Nutrition declaration:

energy value	981kJ
energy value	236kcal
fat	16,2g
saturates	11,1g
carbohydrate	7,1g
sugar	6,0g
protein	15,4g
sodium	0,2g
salt	0,6g
fibres	0,1g

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