



Geschmack & Technologie

Bacon-Wrapped Dates

Recipe number:
ER2600631

Raw material:

200 g dried dates
150 g pork belly / bacon

Spices & processing aids:

Processing sequence:

Cut the bacon slices in half crosswise. Wrap each date tightly in half a slice of bacon and secure with a toothpick.

Cook in the air fryer at +180 °C for approx. 8 minutes.
Cook in the oven at +200 °C for approx. 12 to 15 minutes.

Ingredients:

dried dates, Bacon (pork meat, iodized table salt, dextrose, spices, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, beechwood smoke)

Nutrition declaration:

energy value	1.186kJ
energy value	282kcal
fat	11,0g
saturates	3,8g
carbohydrate	37,5g
sugar	36,6g
protein	8,4g
sodium	0,6g
salt	1,4g
fibres	0,0g

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