



Geschmack & Technologie

Pulled Pork Praline

Recipe number:
ER2600632

Processing sequence:

Heat the pulled pork briefly so that it can be easily pulled apart.
Then form the meat into balls weighing 20 g each.
Coat the balls first in the wet batter and then in the crispy
breading.

Raw material:

1000 g Pulled Pork

Cook in the air fryer at +200 °C for approx. 8 minutes.

Spices & processing aids:

500 g	Knusperwürzpanade Bunt fix und fertig	2507200
200 g	Nasspanade Spezial liquid	1010101

Ingredients:

Pulled Pork (94% pork meat, water, iodized table salt (salt, potassium iodate), spices, spice extracts, stabilizers: E450 / E451), breadcrumbs (WHEAT FLOUR, yeast, salt, spices), water, WHEAT STARCH, palm fat, spices (contains YELLOW MUSTARD SEED, YELLOW MUSTARD FLOUR), rapeseed oil, hydrolysed vegetable protein, salt, EGG WHITE POWDER, spice extracts, thickening agent: E 415 xanthan gum, preservative: E 202 potassium sorbate, acid: E 330 citric acid

Nutrition declaration:

energy value	911kJ
energy value	217kcal
fat	8,6g
saturates	3,7g
carbohydrate	21,0g
sugar	1,9g
protein	13,3g
sodium	1,0g
salt	2,6g
fibres	1,2g

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