



Geschmack & Technologie

Bavarian Meat Loaf Praline

Recipe number:
ER2600633

Processing sequence:

Cut the Bavarian meat loaf into small cubes, approx. 3 x 3 cm.
Coat the cubes first in the wet batter and then on all sides in the crispy breading.

Cook in the air fryer at +200 °C.

Raw material:

1000 g fine Bavarian meat loaf, oven-baked

Spices & processing aids:

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

Ingredients:

Bavarian meat loaf (pork meat 81%, water, pork back fat, iodized table salt (salt, potassium iodate), spices, dextrose, stabilizer: diphosphate, antioxidant: ascorbic acid, preservative: sodium nitrite.), 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	1.305kJ
energy value	313kcal
fat	21,0g
saturates	8,4g
carbohydrate	20,1g
sugar	2,1g
protein	10,4g
sodium	1,0g
salt	2,6g
fibres	1,3g

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