



Geschmack & Technologie

Minced Meat Praline

Recipe number:

ER2600657

Processing sequence:

Mix all ingredients together and form the mixture into balls weighing approx. 20 g.

After cooking, serve with the burger and steak sauce.

Cook in the air fryer at +180 °C for approx. 7 minutes.

Raw material:

1000 g mixed minced meat, 50% pork / 50% beef
300 g water

Spices & processing aids:

200 g	Frikadellen fix & fertig	056500
500 g	Feine Würzsauce für Burger und Steaks 6 x 1,01 kg	1152402

Ingredients:

mixed minced meat 50.0 % (50 % pork meat, 50% beef), water, water, wheat bread crumbs (WHEAT FLOUR, water, salt, yeast), rapeseed oil, spices (contains YELLOW MUSTARD FLOUR), salt, brandy vinegar, hydrolysed vegetable protein, tomato purée, sugar, modified starch, LACTOSE, beef fond (beef extract, sugar, salt, vegetable concentrate (onions, tomatoes, carrot), button mushroom juice concentrate), MILK PROTEIN, natural flavourings, caramel, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	982kJ
energy value	236kcal
fat	16,6g
saturates	3,7g
carbohydrate	8,2g
sugar	2,0g
protein	13,0g
sodium	0,6g
salt	1,5g
fibres	0,7g

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