



Geschmack & Technologie

Red Cabbage Roulade "Chai"

Recipe number:
ER2600658

Raw material:

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

Spices & processing aids:

1000 g	Sauce d'AVO Demi Glace	5002301
200 g	Frikadellen fix & fertig	056500
100 g	Cranberry - Apfel - Mix	862400
5 g	Chai Gewürz	5015601

Processing sequence:

Place the head of red cabbage in boiling water for 10 minutes. Then carefully remove the individual leaves and chill them in cold water.

Mix the minced meat with the seasonings and water, then form minced-meat rolls weighing approx. 100 g each.

Wrap each minced-meat roll in a red cabbage leaf and secure with kitchen twine or toothpicks.

Cook in the air fryer at +170 °C for approx. 15 minutes.

Cook in the oven at +180 °C for approx. 25 minutes.

Ingredients:

mixed minced meat 27.7 % (50 % pork meat, 50% beef), red cabbage, water, water, wheat bread crumbs (WHEAT FLOUR, water, salt, yeast), cranberries, sweetened (cranberries, sugar, starch, sunflowers oil), beef fond (beef extract, sugar, salt, vegetable juice concentrates (onions, carrot), button mushroom juice concentrate, tomato concentrate), modified starch, apple cubes (apples, preservative: E 220 SULPHUR DIOXIDE), toasted onions, salt, spices (contains YELLOW MUSTARD FLOUR), natural flavourings, sugar, hydrolysed vegetable protein, tomato purée, caramel, rapeseed oil, LACTOSE, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	447kJ
energy value	107kcal
fat	4,6g
saturates	1,7g
carbohydrate	7,6g
sugar	3,3g
protein	7,9g
sodium	0,5g
salt	1,3g
fibres	1,4g

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