



Geschmack & Technologie

Puff Pastry Pockets with Herb Filling

Recipe number:
ER2600661

Raw material:

550 g puff pastry

Spices & processing aids:

500 g Schlemmerfüllung Kräuter 197201

Processing sequence:

Roll out the puff pastry and spread with the gourmet filling, roll up and cut into small pieces.

Bake the puff pastry pinwheels in a convection oven at +180 °C for approx. 15 minutes.

Bake in the air fryer at +200 °C for approx. 10 minutes.

Ingredients:

puff pastry, cream cheese (CREAM CHEESE, salt), water, leek, spices, modified starch, salt, sugar, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), herbs, natural flavourings, yeast extract

Nutrition declaration:

energy value	1.277kJ
energy value	308kcal
fat	23,7g
saturates	15,7g
carbohydrate	18,0g
sugar	2,4g
protein	4,6g
sodium	17,4g
salt	43,5g
fibres	1,4g

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