



Geschmack & Technologie

Puff Pastry Pockets with Paprika Filling

Recipe number:
ER2600662

Raw material:

550 g puff pastry

Spices & processing aids:

500 g Schlemmerfüllung Paprika 172401

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, paprika, spices, tomato purée, modified starch, salt, sugar, thickening agent: E 461 methyl cellulose, yeast extract, spice extracts

Nutrition declaration:

energy value	1.282kJ
energy value	309kcal
fat	23,2g
saturates	15,0g
carbohydrate	19,5g
sugar	3,2g
protein	4,5g
sodium	17,5g
salt	43,7g
fibres	1,9g

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