



Geschmack & Technologie

Puff Pastry Pockets with Chili Filling

Recipe number:
ER2600663

Raw material:

550 g puff pastry

Spices & processing aids:

500 g Gourmet filling Chili

478401

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, water, paprika, tomato purée, salt, modified starch, spices, brandy vinegar, sugar, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), spice extracts, yeast extract, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	1.289kJ
energy value	310kcal
fat	22,7g
saturates	14,4g
carbohydrate	20,3g
sugar	2,6g
protein	4,5g
sodium	17,5g
salt	43,8g
fibres	3,1g

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