



Geschmack & Technologie

Köfte Skewers

Recipe number:

ER2600669

Raw material:

1000 g mixed minced meat, 50% pork / 50% beef
370 g Wraps

Spices & processing aids:

90 g Türkisches Mett - Köfte halal 452900
1000 g Knoblauchsauce 4886552

Processing sequence:

Mix the minced meat with the Köfte seasoning.
Cut the wraps into squares and spread the mixture approx. 1 cm thick on the wraps. Stack the wraps on top of each other.
Insert several wooden skewers through the stack at even intervals. Cut between the skewers with a knife to form small skewers.
Serve with garlic sauce.

Bake at +180 °C for approx. 15 minutes.
Bake in the air fryer at +180 °C for approx. 10 minutes.

Ingredients:

mixed minced meat 40.7 % (50 % pork meat, 50% beef), water, wheat tortilla (60% WHEAT FLOUR, water, humectant: glycerol, rapeseed oil, sugar, salt, raising agent: sodium carbonates; acidity regulator: malic acid; preservative: potassium sorbate, calcium propionate; emulsifier: mono- and diglycerides of fatty acids.), rapeseed oil, spices, sugar, salt, brandy vinegar, WHEAT FLOUR, flavour enhancer: E 621 monosodium glutamate, dextrose, hydrolysed vegetable protein, modified starch, table mustard (water, MUSTARD SEED, brandy vinegar, salt, spices), MILK PROTEIN, herbs, LACTOSE, preservative: (E 202 potassium sorbate, E 211 sodium benzoate)

Nutrition declaration:

energy value	1.293kJ
energy value	311kcal
fat	23,3g
saturates	3,9g
carbohydrate	13,6g
sugar	3,7g
protein	11,5g
sodium	0,7g
salt	1,7g
fibres	0,4g

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