



Geschmack & Technologie

Naan Bread with Herb Marinade

Recipe number:
ER2600671

Processing sequence:
Brush the naan bread with the herb butter.

Bake in the oven at +180 °C for approx. 3-4 minutes.

Raw material:

260 g naan bread

Spices & processing aids:

40 g LAFINESS Kräuterbutter III 577601

Ingredients:

naan bread (wheat flour, water, sunflowers oil, sea salt, pea protein, potato flakes, black cumin, thickening agent: guar gum, yeast), rapeseed oil, salt, hydrolysed vegetable protein, spices (contains YELLOW MUSTARD FLOUR, CELERY ROOT), BUTTER, rapeseed oil (fully hydrogenated), acidity regulator: E 262 sodium acetates, herbs, spinach powder, natural flavourings

Nutrition declaration:

energy value	1.093kJ
energy value	261kcal
fat	12,3g
saturates	1,7g
carbohydrate	29,8g
sugar	0,9g
protein	6,4g
sodium	1,4g
salt	3,5g
fibres	2,9g

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