



Geschmack & Technologie

North Sea Shrimp Truffle Dream

Recipe number:
ER2600683

Processing sequence:

Spread the truffle mayonnaise on the pumpernickel slices and top with the North Sea shrimp.
Garnish with parsley as desired.

Raw material:

100 g dark rye bread / pumpernickel
60 g cooked North Sea shrimp
1 g fresh parsley

Spices & processing aids:

30 g Trüffelmayo 3338650

Ingredients:

dark rye bread (RYE WHOLE GRAIN (60%), water, sugar beet syrup, malt extract (BARLEY), salt, yeast), shrimp (NORTH SEA SHRIMP (Crangon crangon), cooked and peeled, salt, acid: citric acid, acidity regulator: sodium acetate, preservative: benzoic acid), rapeseed oil, water, brandy vinegar, herbs, EGG YOLK POWDER, sugar, truffle oil (extra virgin olive oil, flavourings, spring truffle), summer truffle preparation (summer truffle, water, salt), salt, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), thickening agent: E 415 xanthan gum

Nutrition declaration:

energy value	1.301kJ
energy value	310kcal
fat	11,6g
saturates	1,1g
carbohydrate	17,8g
sugar	3,5g
protein	8,0g
sodium	0,2g
salt	0,5g
fibres	5,1g

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