



Geschmack & Technologie

Croissant Burger

Recipe number:
ER2600695

Processing sequence:

Bake the croissant burger buns at +180 °C for 2 minutes.
After cooling, top with Lollo Rosso, sliced cooked chicken and BBQ Jam.

Raw material:

280 g Croissant Burger Buns
40 g Lollo Rosso
200 g sliced cooked chicken

Spices & processing aids:

80 g BBQ Jam Aprikose Chili 5021500

Ingredients:

Croissant Burger Buns (wheat flour, vegetable oil and fat (palm, rapeseed), water, sugar, butterfat, salt, yeast, EGGS, emulsifiers: mono- and diglycerides of fatty acids, E472e; natural flavouring (contains alcohol), inactive yeast, thickening agent: Xanthan LACTOSE, colouring agent: beta-carotene.), cooked chicken ham (chicken, salt, stabilizer: Diphosphate; Dextrose, acidity regulator: potassium lactate, potassium acetates; antioxidant: sodium ascorbate; spices, preservative: sodium nitrite.), Lollo Rosso (Lollo Rosso), apricot jam (apricot, sugar, glucose syrup, thickening agent: E 440 pectins, acid: E 330 citric acid), water, Bacon (pork meat, salt, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, smoke), onions, Aceto Balsamico (bianco) (vinegar, grape juice concentrate, preservative: E 224 POTASSIUM METABISULPHITE), modified starch, spices, salt

Nutrition declaration:

energy value	1.011kJ
energy value	241kcal
fat	9,7g
saturates	4,6g
carbohydrate	28,0g
sugar	8,3g
protein	10,3g
sodium	0,6g
salt	1,4g
fibres	0,3g

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