



Geschmack & Technologie

Vegavo Chicken Meatballs in Tomato Sauce

Recipe number:

ER2600716

Raw material:

2.00 kg ice water

Spices & processing aids:

1.00 kg	Vegavo "Chicken Meatballs" Style Ready to Mix	5054500
3.00 kg	Würzsauce Tomate "mild"	498150

Processing sequence:

Mix Vegavo Chicken Meatballs Ready to Mix with ice water and allow to hydrate for 30 minutes.
Form the mixture into meatballs weighing approx. 40 g each and, if required, pre-cook to a core temperature of 78 °C.
Then fry as usual in a pan or deep fryer until golden brown. Heat the tomato sauce in a saucepan and distribute over the meatballs.

Ingredients:

water, vegetable (tomatoes, onions), pea protein, water, wheat bread crumbs (WHEAT FLOUR, salt, yeast), sunflower protein, spices, tomato purée, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), sugar, rapeseed oil, salt, extra virgin olive oil, flavourings, hydrolysed vegetable protein, modified starch, yeast extract, herbs, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	441kJ
energy value	105kcal
fat	4,1g
saturates	0,7g
carbohydrate	8,3g
sugar	3,6g
protein	7,7g
sodium	0,7g
salt	1,6g
fibres	2,3g

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