



Geschmack & Technologie

Philly Cheese Steak

Recipe number:

ER2600724

Raw material:

1000 g	beef rump steak
270 g	Hot Dog Bun
100 g	pimentos grilled peppers
200 g	Provolone 44%

Spices & processing aids:

28 g	Original Hamburger
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Processing sequence:

Cut the pimentos into thin rings.
Cut the rump steak into thin strips (approx. 2 mm thick) and sear briefly over high heat on both sides in a pan.
Add the pimentos. Season with the seasoning salt, sprinkle the cheese over the top and allow to melt briefly in the pan.
Briefly toast the cut sides of the hot dog bun in a pan. Then place the steak strips with the cheese and the pepper rings on the toasted hot dog bun.

Ingredients:

beef 62.6 %, Hot Dog Bun (WHEAT FLOUR, WHOLE EGG, rapeseed oil, water, sugar, 3.5% BUTTER, invert sugar syrup, yeast, SKIMMED MILK POWDER, salt, WHEAT GLUTEN, natural flavourings, MILK PROTEIN, emulsifier: mono- and diglycerides of fatty acids; RYE MALT FLOUR.), CHEESE, paprika (paprika), salt, spices, hydrolysed vegetable protein, herbs

Nutrition declaration:

energy value	793kJ
energy value	189kcal
fat	8,2g
saturates	1,7g
carbohydrate	9,2g
sugar	2,1g
protein	19,5g
sodium	0,6g
salt	1,6g
fibres	0,3g

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