



Geschmack & Technologie

Open-Faced Ham and Fried Egg Sandwich

Recipe number:
ER2600729

Processing sequence:

Spread butter on the rye bread slices and top with the smoked cured ham slices.

Fry the eggs in a pan with a little oil until sunny-side up, place on the topped bread and sprinkle with RIO Steakhouse Pepper Mix.

Raw material:

110 g	raw hen's egg
100 g	rye bread
80 g	smoked cured ham
10 g	butter

Spices & processing aids:

1 g	Steakhouse Pfeffer - Mix RIO halal	869401
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Ingredients:

HEN'S EGG, rye bread (water, WHOLEMEAL RYE FLOUR, WHOLEMEAL WHEAT FLOUR, WHEAT PROTEIN, salt, rapeseed oil, yeast, stabilizer: guar gum, acidity regulator: sodium acetates, ROASTED RYE MALT FLOUR), smoked cured ham (pork meat, salt, spices, dextrose, glucose syrup, sugar, antioxidant: E 301 sodium ascorbate, preservatives: (E 250 sodium nitrite, E 252 potassium nitrate), fermenting agent, beechwood smoke), butter (BUTTER, mildly acidified, 82% fat.), spices, sea salt, hydrolysed vegetable protein, herbs, honey powder (blossom honey, maltodextrin), rapeseed oil

Nutrition declaration:

energy value	899kJ
energy value	215kcal
fat	11,2g
saturates	4,9g
carbohydrate	13,1g
sugar	2,6g
protein	13,8g
sodium	0,7g
salt	1,8g
fibres	3,4g

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