



Geschmack & Technologie

Bavarian Meat Loaf Cubes

Recipe number:
ER2600733

Processing sequence:

Cut the Bavarian meat loaf into small cubes, approx. 3 x 3 cm.

Cook in the air fryer at +180 °C for approx. 5 minutes.
Cook in the oven at +200 °C for approx. 10 minutes.

Raw material:

Spices & processing aids:

1000 g Fleischkäse fein

ER260073
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Ingredients:

pork meat, water, beef, pork bacon, salt, stabilizer: E 450 diphosphate, spices (contains CELERY ROOT), dextrose, flavour enhancer: E 621 monosodium glutamate, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), glucose syrup, flavourings, hydrolysed vegetable protein, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.480kJ
energy value	358kcal
fat	34,1g
saturates	10,7g
carbohydrate	1,3g
sugar	0,3g
protein	11,4g
sodium	0,9g
salt	2,2g
fibres	0,0g

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