

# American Beer Garden Salad with Camembert Donuts



**Number** : 000582  
**Category** : 24 Salad Meat/Poultry  
**Date** : 27.08.2021  
**Source** : Axel Dröge  
**Keywords** : Hilcona & Alpenhain, Bowls, America-North, Streetfood  
**Allergens** : Gluten, Milk, Egg, Mustard

Yield: **10,0 Portion**

	per 100g / 100ml	%DV
Energy	1225,32kj	15%
	292,86kcal	
Protein	40,89g	91%
Fat	14,55g	29%
-from which Saturated fats	3,79g	19%
Carbohydrates	17,44g	8%
-from which Sugar	2,49g	3%
Salt	1,1g	18%

## Ingredients

0,750 kg	Baked Camembert Donuts, 90 x 25 g, IQF
0,800 kg	HILCONA-BW Pasta Ceasar salade poulet 1x1000 g
0,300 kg	Sweetcorn
0,200 kg	Carrot, julienne
0,400 kg	Romaine lettuce, strips 30 mm
0,250 kg	Lettuce leaves whole, multicoloured & washed
0,030 kg	Onion sprouts
0,360 l	French Dressing
0,040 kg	Cranberry sauce

## Procedure

Preparation:

- Prepare all the ingredients
- Mix the dressing with the cranberry sauce

Method:

- Prepare the different salad ingredients and mix them together
- At the same time, cook the camembert donuts with hot air at 160°C until crusty
- Season the salad dressing and garnish it with the donuts and the onion sprouts

Suggestion:

- This is perfect as a Take Away. Prepare the salad at the moment of the order and garnish it with the donuts and the onion sprouts

The nutritional and allergenic information on this recipe refers to the products with which we developed the recipe at that time. These products may differ in allergenic and nutritional content to products that you are using for your recipe and product declarations to your clients