

Warm Tortelli Salad with an Obazda vinaigrette with Mozzarella sticks



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Allergens : Gluten, Milk, Egg, Soybeans, Mustard

	per 100g / 100ml	%DV
Energy	683,56kj	8%
	163,38kcal	
Protein	7,02g	16%
Fat	7,72g	15%
-from which Saturated fats	2,92g	15%
Carbohydrates	21,04g	9%
-from which Sugar	2,34g	3%
Salt	0,8g	14%

Yield: **10,0 Portion**

Ingredients

1,800 kg	HILCONA Pasta Fina Tortelli Tomato & Mozzarella, 2 x 2 kg, IQF
0,250 l	French Dressing
0,130 kg	ALPENHAIN "Obazda" Terrine (savory spiced cheese preparation) Bavarian speciality 1.5 kg
0,020 l	Tap water
0,250 kg	ALPENHAIN Baked Mozzarella Sticks, 90 x 25 g, IQF
0,400 kg	Lettuce leaves whole, multicoloured & washed
0,300 kg	Carrot, julienne
0,300 kg	Beer radish, julienne 2.4 mm,
0,010 kg	Chives, cut
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Procedure

Preparation:

- Prepare all the ingredients
- Mix the dressing with the Obazda and the water

Method:

- Prepare the salad ingredients and mix them together
- Heat the pasta in a preheated combisteamer at 95°C and 100% steam for 8 minutes
- Cook the Mozzarella sticks with hot air at 160°C until crusty
- Add the dressing to the salad and garnish with the Mozzarella sticks and the chives

Suggestion:

- To add a special touch to the salad dressing, add white beer in place of the water

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