

Baked Camembert with a mixed salad



Number : 000586
Category : 22 Salat vegetarian
Date : 27.08.2021
Source : Axel Dröge
Keywords : Hilcona & Alpenhain
Allergens : Gluten, Milk, Sesame seed, Sulfite

Yield: **10,0 Portion**

	per 100g / 100ml	%DV
Energy	828,83kj	10%
	198,09kcal	
Protein	8,23g	18%
Fat	12,00g	24%
-from which Saturated fats	4,27g	21%
Carbohydrates	13,52g	6%
-from which Sugar	2,55g	3%
Salt	1,3g	21%

Ingredients

1,500 kg ALPENHAIN Baked Camembert, 30 x 75 g, IQF
 0,200 kg HILCONA-BW beetroot humus, 1 kg
 0,015 kg Horseradish
 1,200 kg HILCONA-BW salad-lentils-wheat-quinoa, 1 kg
 0,400 kg Lettuce leaves whole, multicoloured & washed
 0,100 kg Cherry tomatoes on the vine
 0,200 kg Cucumber slices, unpeeled, 3 mm
 0,300 l Balsamic Dressing

Procedure

Preparation:

- Assemble all the ingredients
- Mix the humus with the horseradish until smooth
- Cut the cherry tomatoes in halves

Method:

- Cook the camembert in a preheated hot air oven at 160°C for 18 minutes until crusty
- At the same time, prepare the salad
- Garnish the salad with the dressing
- Place the camembert on the salad

Suggestion:

- Vary with other salads from the Hilcona fresh foods selection

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.