

Crusty Baked Gouda Bears with Tortellini Ricotta e Spinaci and Tomato Sauce



Number : 000590
Category : 32 Children Menu
Date : 31.08.2021
Source : Axel Dröge
Keywords : Hilcona & Alpenhain
Allergens : Gluten, Milk, Egg, Soybeans

Yield: 10,0 Portion

| | per 100g / 100ml | %DV |
|----------------------------|------------------|-----|
| Energy | 792,04kj | 9% |
| | 189,30kcal | |
| Protein | 7,91g | 18% |
| Fat | 7,69g | 15% |
| -from which Saturated fats | 3,56g | 18% |
| Carbohydrates | 21,21g | 9% |
| -from which Sugar | 3,33g | 4% |
| Salt | 1,3g | 22% |

Ingredients

0,900 kg ALPENHAIN Baked Gouda Bears, 75 x 30 g, IQF
 1,000 kg HILCONA Tortellini Ricotta e Spinaci, 10 kg, IQF
 0,800 kg HILCONA Tomato Sauce, 1 kg

Procedure

Preparation:

- Prepare all the ingredients

Method:

- Heat the tomato sauce
- Cook the pasta at 95°C and 100% steam in a preheated combi-steamer for 8 minutes
- Cook the bears with hot air in a preheated combi-steamer with hot air at 160°C for 6 minutes until they are just crusty
- Dress all the ingredients

Suggestion:

- No garnish or herbs on this. Put everything separately on the plates...the children will mix the plate as they like

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