



# Chick Peas Burger

WEIGHT PER UNIT APPROX. 125 G



## Packaging

ART.-NO.	8666
PER CARTON	4 x 2.0 kg (Bag)
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 866619
EAN OUTER PACKAGE	4006934 866626
MDD	18 months

## INFO

Hearty burger patty made with chick peas and a colourful mix of grilled vegetables, coated in a crunchy cornflakes breading.

## INGREDIENTS

Grilled vegetables 43 % (zucchini, onions, aubergines, yellow and red bell peppers), chick peas 19 %, breading (corn, drinking water, modified starch, potatoes, red beets, table salt, spices, dried glucose, iodised table salt (table salt, potassium iodate), dextrose), rapeseed oil, hemp protein, potato flakes, sea salt, spices, starch, thickening agent hydroxypropyl methylcellulose.



## Nutrition

ENERGY	779 kJ / 186 kcal	PROTEIN	6,8
FAT	8,1 g	SALT	0,94 g
OF WHICH SATURATES	0,7 g		
CARBOHYDRATE	18 g		
OF WHICH SUGARS	4,1 g		

## Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- Vegetarian
- Vegan



## Preparation

### STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake frozen product for approx. 12 minutes on a gastro tray.

### OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 210 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 17 minutes.

### DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 3.5 minutes.

### OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Distribute frozen product on parchment paper spread across the oven rack and bake approx. 17 minutes.

### FRYING PAN

Fry the frozen product with some oil over a low to medium heat for about 11 minutes. Turn over several times.

### GRILL

Grill the frozen product on indirect heat for about 14 minutes. Turn several times.