



Lentils burger

WEIGHT PER UNIT APPROX. 125 G



Packaging

ART.-NO.	8667
PER CARTON	4 x 2.0 kg (Bag)
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 866718
EAN OUTER PACKAGE	4006934 866725
MDD	18 months

INFO

Colourful burger patty made from red lentils and courgettes with a beetroot breading.

INGREDIENTS

Lentils 31 %, zucchini 22 %, breading (red beets breading 7 % (potatoes, red beets), drinking water, modified corn starch, corn flour, table salt, spices, dried glucose, iodised table salt (table salt, potassium iodate), dextrose), rapeseed oil, onions, hemp protein, potato flakes, starch, sunflower oil, spices, tomato paste (double concentrated), sea salt, thickening agent hydroxypropyl methylcellulose, sugar.

Contents

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



Nutrition

ENERGY	964 kJ / 230 kcal	PROTEIN	7,1
FAT	10,0 g	SALT	0,83 g
OF WHICH SATURATES	1,0 g		
CARBOHYDRATE	24 g		
OF WHICH SUGARS	4,7 g		



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.