



Adana Spicy AF

-Turkish Minced Meat Spits-

INGREDIENTS:

3 kg	Beef	R II
1 kg	Lamb	L II
1 kg	Veal	Ka II
0.5 g	Adana Spicy -Turkish Minced Meat Kebab- AF	Art. No.1019718
0.25 kg	cold drinking water	
0.025 kg	Paprika 3000 CU Liquid CL/AF	Art. No. 554000
0.025 kg	Parsley rubbed	Art. No.1480

NON-BINDING DECLARATION RECOMMENDATION:

Beef (52 %), lamb (17 %), veal (17 %), drinking water, spices, seasoning, starch, flavour enhancer: E621; glucose syrup, spice extracts

PROCESSING:

Cut the beef, lamb and veal into fist-sized pieces. Pre-mix the Adana Spicy AF with the Parsley rubbed, slurry with cold water and mix with the pieces of meat. Use Paprika 3000 CU Liquid CL/AF to adjust the colour as required. Then mince the mixture to a grain size of 5 mm and mix until well combined. Then form meat rolls of approx. 100 g, prick a wooden spit lengthways and flatten the rolls.

PREPARATION:

Grill or fry in a pan on both sides for approx. 5 minutes until sear through.

ATTENTION:

In its raw state, this product falls under Regulation (EC) 853/2004!

Recipe ID: 2421

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

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