



NON-BINDING DECLARATION RECOMMENDATION:

CHEESE* (38%), drinking water, MILK, thickener: methylcellulose; modified potato starch, WHOLE EGG POWDER, breadcrumbs (WHEAT FLOUR, drinking water, table salt, spices, yeast), table salt, spices, herbs, palm fat (hydrogenated), rapeseed oil, seasoning, spice extracts, starch, MUSTARD FLOUR, thickener: E412; stabilizer: E331; glucose syrup

Recipe ID: 4254

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

Cheese Schnitzel

INGREDIENTS:

1000 g	Grilled Cheese	Recipe No. 4274
200 g	Panade-Fix Multicoloured	Art. No. 539100

WET BREADING

1000 g	Drinking water	
200 g	Batter-Fix -Unseasoned- CL	Art. No. 539801

PROCESSING:

Prepare grilled cheese according to recipe no. 4274 and refrigerate overnight. Stir the Batter-Fix -Unseasoned- CL into cold water until lump-free, let it swell for about 10 minutes, and then stir briefly again. Cut the grilled cheese into slices of the desired thickness, dip in the prepared wet breading mix, let it drain briefly, and roll in the dry breading mix. Press the dry breading mix firmly onto both sides.

PREPARATION:

Fry in a hot pan for about 6 minutes on both sides until golden brown.