




TRENDY & VEGETARIAN SNACKING

NEW

AVOCADO TOMATO SNACK

- ✓ triangular butter pastry with crispy, latticed top
- ✓ double-filled snack with trendy combination of ingredients
- ✓ tangy creamed avocado with chilli flakes and lime juice
- ✓ tomato filling, harmoniously finished with onion and cheese
- ✓ decorative garnish of crispy golden maize

art.-no.	Convenience level			
01221	ready to bake	105 g	1 x 50	60

PROCESSING INSTRUCTIONS

Guide values for circulating air ovens

Oven temperature: 190°C preheat, 165 - 175°C baking
Overall baking time: approx. 20 - 22 min
Steam: lots

Load the frozen pastries into a preheated oven (with vent closed) and bake with lots of steam. After 18 min. open the vent to give the pastries a crisp and crusty surface.

Guide values for combi steamer

Function:	Combi steam	Steam:	80 %
Temperature:	165°C	Baking time:	approx. 20 min.

Optimum tray loading

For 60 x 40 trays: 12 pcs (2 rows of 6 pcs.)
For GNI/1 trays: 6 pcs. (2 rows of 3 pcs.)

CREATIVE IDEAS

AVOCADO TOMATO SNACK

TIP



Avocado Tomato Snack with smoked salmon

After baking, place some smoked salmon on the Snack and garnish with cress.



Avocado Tomato Snack with tomato and herbs

Before baking, place a slice of tomato on the pastry and sprinkle with herbs. Caution: the tomato slice should not be too thin. Bake according to instructions.