

ITALIAN BOLOGNAISE FILLING

RECIPE FOR 1000 KG

The stuffing is produced in planetary mixer or kneader

INGREDIENT or INSTRUCTION	SUPPLIER	WEIGHT in KG
Bechamel powder mix	SNICK INGREDIENTS	110.00
water		260.00
Mix with normal mixer (low energy) till homogenous paste is obtained while blending add		
BOUQUET ITALIANA 00-0660	SNICK INGREDIENTS	100.00
Mix of green + red bell peppers cubes 6*6*6 IQF *	YOUR SUPPLIER	100.00
Onion cubes 6*6*6 IQF *	YOUR SUPPLIER	50.00
Tomato cubes 6*6*6 IQF *	YOUR SUPPLIER	65.00
Mozarella cubes 6*6*6 IQF	VIKA / SNICK INGR	135.00
Minced meat cooked/roasted IQF or freshly prepared	YOUR SUPPLIER	135.00
Olives pieces or anchovy (canned)	YOUR SUPPLIER	20.00
Olive or other vegetable oil	YOUR SUPPLIER	30.00
Total		+/- 1000.00

To improve baking stability, liquid egg-white can be added (25-50 g per kg)

* can be replaced by a complete "piperade" mix also available in cans