



Pretzel product Pizza bread

Ingredients (four servings)

- 1 little can corn
- 5,29 oz (150g) green and red paprika
- 2,11 oz (60g) onion
- 3,5 oz (100g) ham
- 1,76 oz (50g) crumbled Emmental (cheese)
- 5,29 oz (150g) cream fine herbs. We recommend 1 kegs Almonta Fine Herbs.
- salt, pepper
- 1 tbsp. finely chopped chives
- 2 lye plaits (a100g)

Preparation:

- Pour the corn into a colander and drop out. Halve the paprikas, remove the stem, the paprika seeds and the white partitions. Now cut the mincemeat into little cubes. Put this ingredients with 1,05 oz (30g) Emmental (cheese) in a bowl. Mix Almonta Fine Herbs with it.
- Season it with salt, pepper and the finely chopped chives.
- Halve the lye plaits.
- Spread the mixture on it. Sprinkle them with the rest of the Emmental (cheese).
- Scalped in a pre-heated oven (190 degrees) for approx. 10-20 minutes.

Nutrition facts (per serving):

- calories: 1798 kj/427 kcal
- proteins: 19g
- fat: 17g
- carbohydrates: 50g

