

South meets Levante



Recipe
idea

Ingredients for one serving:

- 10 g sour cream
- 20 g peanut butter (ready-made)
- 6 **Foodworks Chicken Wings Buffalo** (art. no. 50000)
- 80 g mini peppers, mixed (approx. 3–4 pieces)
- 10 g peanut oil
- Salt/pepper
- 3 leaves of lettuce hearts, in fine strips
- 1 squirt of lemon juice
- 200 g couscous salad (ready-made)

Cost of sales

- plus Overhead costs (in %)
- plus Profit (in %)

Basic Price

- plus Personnel costs (in %)

Net price

- plus VAT (in %)

Calculated sales price (gross)

Calculation aid for the menu:

For a simple calculation, please enter the prices (in €, net) or surcharges (in %):



Preparation Options*:



Deep fat fryer
175 °C, 4–4,5 Min.



Combi steam oven
200 °C, 75 %/25 %, 12–15 Min.



	Temperature	Time (Min.)	Fan	Micro-wave
1.	275 °C	01:30	45 %	100 %
2.	275 °C	01:30	85 %	55 %
3.	275 °C	00:45	85 %	35 %

Preparation:

1. Mix the sour cream and peanut butter and season to taste.
2. Prepare Chicken Wings Buffalo.
3. Season mini peppers whole and fry in peanut oil. Add lettuce strips and lemon juice to the couscous salad.
4. Serve the Chicken Wings, couscous salad and peppers with the peanut dip.

* The preparation time may vary depending on the device performance.