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## Allergene / Allergen Information



GLUTEN



NUTS



EGGS



MILK

**Enthält:** Gluten, Ei und Sesam  
*Kann Spuren von Nüssen, Milch und Milchprodukten enthalten*

**Contains:** Gluten, egg and sesame  
*May contain traces of nuts, milk and dairy products*

**içerir:** Gluten, yumurta, susam içerir  
*Eser miktarda sert kabuklu meyveler, süt ve süt ürünleri içerebilir*

**Inhaltsstoffe** ""Tarsus" Sesam - Cookies" :  
Weizenmehl, Sesam, pflanzliches wasserfreies Öl [(unterschiedliche Mengen Palm-, Sonnenblumenöl), Emulgatoren (Mono- und Diglyceride von Speisefettsäuren)], Puderzucker, Kristallzucker, Eier, Tahini, Melasse, Backpulver

**Ingredients** ""Tarsus" Sesame Cookies" :  
Wheat flour, sesame, vegetable anhydrous oil [(varying amounts of palm, sunflower), emulsifiers (mono- and diglycerides of fatty acids)], powdered sugar, granulated sugar, eggs, tahini, molasses, baking powder

**içindekiler** "Kurabiye Tarsus susamlı" :  
Buğday unu, susam, bitkisel susuz yağ [(değişen miktarlarda palm, ayçiçek), emülgatörler ( yağ asitlerinin mono ve digliserisleri)], pudra şekeri, toz şeker, yumurta, tahin, pekmez, kabartma tozu



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## Nährwertangaben

| Nutrition info                                                       | g/% je/per 100g    |
|----------------------------------------------------------------------|--------------------|
| Brennwert / Energy                                                   | 2304 KJ / 549 kcal |
| Fett / Fat<br><i>davon gesättigt / of which saturates</i>            | 36.7<br>12.5       |
| Kohlehydrate / Carbohydrates<br><i>davon Zucker / of which sugar</i> | 40.7<br>16.4       |
| Ballaststoffe / Dietary Fiber                                        | 6.7                |
| Salz / Salt                                                          | 0.3                |
| Eiweiß / Protein                                                     | 10.4               |



Artikel: 2.901.442  
Gourmet Bakery  
**"Tarsus" Sesam - Cookies**  
*"Tarsus" Sesame Cookies*  
Kurabiye Tarsus susamlı



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## Zubereitung

1. Auftauen / Defrost



2. Im Ofen Backen / Baking



170°



10 min.



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| Zubereitung / Preparation                                                                 |                                                                                              | Artikel: 2.901.442                                                                                                                                                                |
|-------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Auftauen / Defrost                                                                     |                                                                                              | <p><b>"Tarsus" Sesam - Cookies</b><br/>"Tarsus" Sesame Cookies<br/>Kurabiye Tarsus susamlı</p>  |
|          | <br>10 min. |                                                                                                                                                                                   |
| 2. 170° im Ofen backen / Bake in oven                                                     |                                                                                              |                                                                                                                                                                                   |
| <br>170° | <br>10 min. |                                                                                                                                                                                   |



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