



SISSI'S SIN

Seasoning sugar for the preparation of Bavarian apfelstrudel. Goes very well with all apple desserts such as baked apples and apple pie.

Produkt Kurzbeschreibung

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Produkt lange Beschreibung

For desserts and apfelstrudel
Organic Gourmet Bavaria

Description

Seasoning sugar for the preparation of Bavarian apfelstrudel. Goes very well with all apple desserts such as baked apples and apple pie. Also excellent for fruit salads or Kaiserschmarrn.

Available as

05004112 Stackable aroma protection tin, 100g each (medium tin).



Ingredients

Whole cane sugar*, cinnamon*, lemon granulate* (lemon juice concentrate*, corn starch*), vanilla*, mango purée*, ginger*, lemon*, rock salt. *From controlled organic cultivation.

Recommended preparation

For strudel filling, sprinkle 4 sliced apples with 1 tbsp. each of "Sissi's sin", sugar and raisins, and leave to steep for 30 minutes.

Hint

To get a great roast pork crust, mix 1/2 tsp. of Sissi's sin with oil and brush the pork rind with it at the end.

Ecological control body

DE-ÖKO-003

GALERIEBILDER

