



Hela Spice Singapore Pte Ltd

Baguette Mistura Minced Meat Roll



| Ingredients | Quantity |
|----------------------|----------|
| Baguette Roll | 2 pcs |
| Minced Meat | 500 g |
| Mistura De Tomato | 100 g |
| Water | 200 g |
| Grated Cheese | 100 g |
| Onion | 1 |
| Freeze Dried Parsley | 10 g |

Instructions:

1. Preheat the oven to 190 C.
2. Place the baguette rolls and cut-side-up on a clean work surface.
3. Mix the Mistura De Tomato with the water until the water is evenly absorbed and set aside.
4. Heat the oil in a small pan with medium-high heat. Add the mincemeat and cook it for 10 minutes or until they become nice and brown.
5. Add the Mistura De Tomato mixture into the pan and stir gently with the mincemeat for 5 minutes and allow it to cool.
6. Cover on half with the minced meat on baguette.
7. Peel the onion and cut into fine rings, place on the rolls together with the grated cheese.
8. Bake the rolls until the cheese is melted.
9. Garnish with parsley and serve them warm.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.