



Crispy Rösti sticks in rustic handmade style. Made from fresh potato shavings with emmental cheese and chili. Perfect for use as a snack item or as a modern side dish.

INGREDIENTS

Potatoes 62.5 %, rapeseed oil, EMMENTAL CHEESE (MILK) 5.2 %, drinking water, modified starch, potato flakes, starch, rice flour, onions, EMMENTAL CHEESE POWDER (MILK) 1 % (EMMENTAL CHEESE (MILK); emulsifying salt sodium phosphate), table salt, spices (a.o. chili 0.3 %), stabilisers hydroxypropylmethylcellulose and diphosphate, dextrose, sugar, raising agent sodium carbonate, thickening agent xanthan.

Contents



(X) No hardened fats



(A) No preservatives



(No artificial colouring



(No natural colouring



🌘 gluten-free



(ぎ) Vegetarian

Hash brown fries cheese & chili

WEIGHT PER UNIT APPROX. 8 G, PREBAKED



Packaging

ARTNO.	4683
PER CARTON	4 x 1,5 kg bag
CARTONS PER PAL./LAYER	54/9
EAN INDIV. PACKAGE	4006934 468318
EAN OUTER PACKAGE	4006934 468325
MDD	12 months



Nutrition

ENERGY	1106 / 265
FAT	14,4
OF WHICH SATURATES	2,7

CARBOHYDRATE	27,5
OF WHICH SUGARS	1,0
PROTEIN	4,6
SALT	1,37



Preparation

STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a gastro-tray for about 4-5 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 220 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 7-8 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 210 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 6-7 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 1 minute. Do not fill the frying basket more than half

Find recipes for this product

under www.schne-frost.com

