

Potato Spaetzle



INFO

Swabian potato speciality, made from 40 % potatoes with fine spices like homemade. Besides a long holding time, preparation can be really fast.

INGREDIENTS

Potatoes 40 %, CHICKEN EGG PROTEIN, CHICKEN WHOLE EGG, DURUM WHEAT SEMOLINA, WHEAT FLOUR, starch (with WHEAT), table salt, drinking water, thickening agent methyl cellulose, spices, spice extracts.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- Suitable for plate-/tray-regeneration
- Cook & Chill
- Vegetarian

Find recipes for this product

under www.schne-frost.com



Packaging

ART.-NO.	6111
PER CARTON	2 x 2.5 kg bag
CARTONS PER PAL./LAYER	81/9
EAN INDIV. PACKAGE	4006934 611103
EAN OUTER PACKAGE	4006934 611110
MDD	15 months



Nutrition

ENERGY	567 kJ / 134 kcal	CARBOHYDRATE	23,5 g
FAT	0,7 g	OF WHICH SUGARS	1,5 g
OF WHICH SATURATES	0,2 g	PROTEIN	7,6 g
		SALT	1,2 g



Preparation

STEAMER OVEN

Preheat Steamer oven to 140 °C (50 % steam, 50 % hot air). Place no more than 1.5 kg of the frozen product together with a few knobs of butter on a GN tray, heat for about 5 minutes. Season to taste and stir.

COOKING POT

Place the frozen product into boiling salt water. Allow spaetzle to draw at low heat for about 5 minutes.

FRYING PAN

Heat up some butter. Fry the frozen product for about 5 minutes. Turn over several times. Season to taste.

MICROWAVE

Heat 200 g of the frozen product with some knobs of butter at 600 Watt for 3.5 minutes (900 Watt, 3 minutes). Season to taste and stir.