

# Potato Risotto Classic



## INFO

It does not always have to be rice: our Potato Risotto is made from small potato pieces with a creamy sauce made from sour cream, hard cheese and fine spices. Perfect as an independent, modern dish or as a fine side dish. Flexible portionable and easy to customize.

## INGREDIENTS

potatoes 69 %, SOUR CREAM 20 %, modified starch, HARD CHEESE 2 %, CREAM POWDER, rice flour, table salt, starch, sugar, spices.

## Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- gluten-free
- Vegetarian

Find recipes for this product

under [www.schne-frost.com](http://www.schne-frost.com)

WEIGHT PER UNIT APPROX. 12 G



## Packaging

ART.-NO.	5151
PER CARTON	2 x 2,5 kg bag
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 515111
EAN OUTER PACKAGE	4006934 515128
MDD	12 months



## Nutrition

ENERGY	485 kJ / 116 kcal	CARBOHYDRATE	13,6 g
FAT	5,3 g	OF WHICH SUGARS	1,7 g
OF WHICH SATURATES	3,6 g	PROTEIN	2,9 g
		SALT	1,1 g



## Preparation

### STEAMER OVEN

(recommended preparation) Preheat steamer oven (100% steam) to 100 °C. Bake the frozen product on a gastro tray for about 10 minutes.

### MICROWAVE

Place 300 g of the frozen product with 50 ml of water, stock or cream in a container with lid and heat up for about 4 minutes at 900 watts. Then mix.

### COOKING POT

Place 400 g of the frozen product in a pan with 100 ml of water, stock or cream and heat over a medium heat for about 6-7 minutes while stirring.