

Potato Gratin (NEW RECIPE)



INFO

Deep-fried potato slices made from quality potatoes coated with a tasty cheese sauce. Individually to portion and easy to prepare. Stays hot for a long time.

INGREDIENTS

Deep-fried potatoes (potatoes, rapeseed oil, salt) 58 %, water, GOUDA 5 % (MILK), WHOLE MILK (MILK), WHIPPING CREAM (MILK), SOUR CREAM (MILK), modified starch, salt, rapeseed oil, sugar, spices, garlic powder, vegetable powder (onions, parsnips, carrots), maltodextrin, porcini powder, herbs.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- Vegetarian

Find recipes for this product

under www.schne-frost.com



Packaging

| | |
|------------------------|----------------|
| ART.-NO. | 6587 |
| PER CARTON | 2 x 2.0 kg bag |
| CARTONS PER PAL./LAYER | 117/9 |
| EAN INDIV. PACKAGE | 4006934 658702 |
| EAN OUTER PACKAGE | 4006934 658719 |
| MDD | 12 months |



Nutrition

| | | | |
|--------------------|-------------------|-----------------|-------|
| ENERGY | 567 kJ / 135 kcal | CARBOHYDRATE | 15 g |
| FAT | 6,6 g | OF WHICH SUGARS | 1 g |
| OF WHICH SATURATES | 2,7 g | PROTEIN | 3,1 g |
| | | SALT | 1,1 g |



Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a deep gastro-tray for about 25 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 220 °C. Spread about 300 g of the frozen product in an ovenproof dish and bake for about 22 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 220 °C. Spread about 300 g of the frozen product in an ovenproof dish and bake for about 30 minutes.