

# 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](http://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.