Rustic potato pancake (ideal for the steamer oven)





WEIGHT PER UNIT 60 G, PREBAKED

Packaging

ART.-NO.	5085
PER CARTON	4 x 1.5 kg bag
CARTONS PER PAL./LAYER	81/9
EAN INDIV. PACKAGE	4006934 508519
EAN OUTER PACKAGE	4006934 508526
MDD	24 months

Nutrition

ENERGY	896 kJ / 214 kcal	CARBOHYDRATE	25,1 g
FAT	10,8 g	OF WHICH SUGARS	2,5 g
OF WHICH SATURATES	1,2 g	PROTEIN	2,8 g
		SALT	1,4 g

INFO

Rustic potato pancake made from coarsely grated potatoes in a rustic handmade look. Ideal for preparation in a steamer oven.

INGREDIENTS

Potatoes 62 %, rapeseed oil, onions 11 %, starch, potato flakes 2.5 %, WHEAT FLOUR, CHICKEN WHOLE EGG, OAT FLAKES, sea salt, dextrose, spices.

Contents

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

Find recipes for this product

under www.schne-frost.com

Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a gastro-tray for about 10 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 210 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 15 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 2-3 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 15 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 8 minutes at each side.