

### INFO

Potato shreds with spicy aged Gouda and savory Emmental cheese in a crispy breadcrumb coating.

#### **INGREDIENTS**

Potatoes 40 %, EMMENTAL CHEESE [MILK] 15 %, water, breadcrumbs (WHEAT FLOUR, salt, spices, yeast), GOUDA CHEESE [MILK] 8.7 %, rapeseed oil, potato flakes, WHEAT FLOUR, sea salt, spices, rice flour, starch, emulsifier mono- and diglycerides of fatty acids, stabilizer hydroxypropyl methylcellulose.

## **Contents**





No artificial colouring

No natural colouring

প্তি Vegetarian

# Find recipes for this product under www.schne-frost.com

## Cheesy Potato Nuggets

#### WEIGHT PER UNIT 25 G, PREBAKED



## **Packaging**

ARTNO.	4772
PER CARTON	5 x 1,0 kg bag
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 477204
EAN OUTER PACKAGE	4006934 477211
MDD	15 months



## Nutrition

ENERGY	1118 kJ / 268 kcal	CARBOHYDRATE	22,0 g
FAT	16,0 g	OF WHICH SUGARS	0,3 g
OF WHICH SATURATES	5,7 g	PROTEIN	9,3 g
		SALT	1,28 g



## Preparation

#### DEEP-FAT-FRYER

(recommended preparation): Deep-fry the frozen product at a fat temperature of 175 °C for about 3-4 minutes. Do not fill the frying basket more than half full.

#### HOT AIR FRYER

Deep-fry the frozen product at approx. 190 °C for approx. 7-8 minutes. Fill the frying basket no more than half full.

## OVEN (TOP/BOTTOM HEAT)

Preheat oven to 220 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 9-10 minutes.

### STEAMER OVEN

Preheat steamer oven (hot air) to 240 °C. Bake the frozen product on a gastro-tray for about 4-5 minutes.

## OVEN (CIRCULATING AIR)

Preheat oven to 210 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 8-9 minutes.

