

Crunchy Potato Balls



INFO

Spicy seasoned snack balls made from fresh mashed potatoes.

INGREDIENTS

Potatoes 64 %, water, rapeseed oil, potato flakes, modified starch, WHEAT STARCH, rice flour, salt, spices, chili, starch, parsley, emulsifier: mono- and diglycerides of fatty acids, stabilizer: diphosphate, raising agent: sodium carbonate, thickening agent: xanthan, dextrose.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- Lactose-free
- Vegetarian
- Vegan

Find recipes for this product

under www.schne-frost.com

WEIGHT PER UNIT 8,5 G, PREBAKED



Packaging

ART.-NO.	3624
PER CARTON	5 x 1,0 kg bag
CARTONS PER PAL./LAYER	9/90
EAN INDIV. PACKAGE	4006934 362401
EAN OUTER PACKAGE	4006934 362418
MDD	18 months



Nutrition

ENERGY	829 kJ / 198 kcal	CARBOHYDRATE	26 g
FAT	8,7 g	OF WHICH SUGARS	< 0,5 g
OF WHICH SATURATES	0,7 g	PROTEIN	2,1 g
		SALT	1,22 g



Preparation

DEEP-FAT-FRYER

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. 200 °C for approx. 6-7 minutes until browned and crispy.

OVEN (TOP/BOTTOM HEAT)

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 15-17 minutes.

STEAMER OVEN

Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a gastro-tray for about 8-9 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Spread the frozen product evenly on a baking tray lined with baking paper and bake on the middle shelf for approximately 13-15 minutes.