Potato gratin





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

Potato slices (potato, rapseed oil) 52 %, water, CREAM [MILK] 6,9 %, CHEESE MIXTURE (EMMENTAL [MILK], MAASDAMMER [MILK]) 6,1 %, CREAM CHEESE [MILK], SKIMMED MILK POWDER, rapseed oil, rice starch, salt, modified corn starch, vegetable broth (salt, glucosesirup, vegetable powder (onion, carrot, tomato), sugar, sunflower oil, spices), lemon juice from concentrate, nutmeg, emulsifier: sunflower lecithin, garlic powder.

Contents

- No hardened fats
- No artificial colouring
- Vegetarian

Find recipes for this product

under www.schne-frost.com

Packaging

ART.-NO.	6588
PER CARTON	2 x 2.0 kg bag
CARTONS PER PAL./LAYER	117/9
EAN INDIV. PACKAGE	4006934 658801
EAN OUTER PACKAGE	4006934 658818
MDD	18 months

Nutrition

ENERGY	666 kJ / 160 kcal	CARBOHYDRATE	15 g
FAT	8,8 g	OF WHICH SUGARS	1,9 g
OF WHICH SATURATES	3,8 g	PROTEIN	4,2 g
		SALT	0,9 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 20 - 25 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 28-30 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 20-22 minutes.