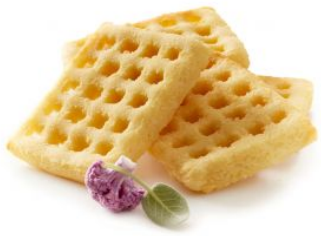
Potato waffles





INFO

Delicious potato waffles, made of fresh potato puree and fine spices - try with a topping. Pre-fried in high-quality rapeseed oil. Suitable for preparation in steamer oven.

INGREDIENTS

Potato puree 87 % (potatoes, water, potato flakes), rapeseed oil, table salt, CHICKEN WHOLE EGG POWDER, CHICKEN EGG WHITE POWDER, emulsifier mono and diglycerides of fatty acids, thickening agent guar seed flour, dextrose, spices.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- lactose-free
- gluten-free
- Suitable for plate-/tray-regeneration
- Vegetarian

Find recipes for this product

under www.schne-frost.com

WEIGHT PER UNIT 50 G, PREBAKED

Packaging

ART.-NO.	5517
PER CARTON	5 x 1.0 kg bag
CARTONS PER PAL./LAYER	63/9
EAN INDIV. PACKAGE	4006934 551706
EAN OUTER PACKAGE	4006934 551713
MDD	24 months

Nutrition

ENERGY	898 kJ / 214 kcal	CARBOHYDRATE	28 g
FAT	9,2 g	OF WHICH SUGARS	< 0,5 g
OF WHICH SATURATES	0,9 g	PROTEIN	3,7 g
		SALT	1,1 g

Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 12 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 190 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 14 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 200 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 16 minutes.

DEEP-FAT-FRYER

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

HOT AIR FRYER

Place the frozen product in a single layer in the fryer basket and bake at 190 °C for approx. 6 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 3 minutes at each side.