



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 88 % (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 artificial colouring

No natural colouring

lactose-free

gluten-free

Suitable for plate-/tray-regeneration

👸 Vegetarian

Potato Waffles

WEIGHT PER UNIT APPROX. 50 G, PREBAKED



Packaging

ARTNO.	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
FAT	9,2 g
OF WHICH SATURATES	0,9 g

CARBOHYDRATE	28 g
OF WHICH SUGARS	< 0,5 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.

FRYING PAN

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

DEEP-FAT-FRYER

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

Find recipes for this product

under www.schne-frost.com

