

INFO

For gourmets: Italian potato speciality, made from fresh potatoes and fine spices. Ideal for all stir-fry recipes and also suitable for preparation in steamer oven.

INGREDIENTS

Potatoes 62 %, modified starch, drinking water, potato starch, sunflower oil, potato flakes, thickening agents (methylcellulose, guar gum, xanthan), table salt, CHICKEN EGG PROTEIN POWDER, emulsifier mono- and diglycerides of fatty acids, spices.

Contents

- (🚫) No hardened fats
- (A) No preservatives
- (No artificial colouring
- (🕅 No natural colouring
- (A) lactose-free
- 🛞 gluten-free
- 🕬 Cook & Chill
- 🔭 Vegetarian

Gnocchi

WEIGHT PER UNIT 8 G



5116
2 x 2.5 kg bag
117/9
4006934 400301
4006934 400318
18 months



ENERGY	714 kJ / 169 kcal	CARBOHYDR
FAT	3,8 g	OF WHICH SU
OF WHICH SATURATES	0,5 g	PROTEIN

CARBOHYDRATE	31 g
OF WHICH SUGARS	< 0,5 g
PROTEIN	1,8 g
SALT	0,97 g



COOKING POT

Place one layer of the frozen product in 5 times as much boiling water. Boil up again and reduce at low heat. Allow Gnocchi to draw until they swim on top.

STEAMER OVEN

(recommended preparation) Place one bag of the frozen product on a GN plate and cook at 100 ° C and 100% steam for approx. 6-8 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 8 minutes. Turn over several times.

Find recipes for this product

under www.schne-frost.com

