



### INFO

Seasoned dumplings - ready to cook. Made according to a Bavarian home-style recipe.

#### INGREDIENTS

Bread cubes (WHEAT FLOUR, water, salt, yeast), water, palm oil, CHICKEN WHOLE EGG POWDER, onion powder, SKIMMED MILK POWDER, herbs, salt, thickening agent guar seed flour, spices.

# Contents

- (🚫 No hardened fats
- (為) No preservatives
- 🛞 No artificial colouring
- (🗶) No natural colouring
- (♥) Cook & Chill
- 💍 Vegetarian

# Bread Dumplings

## WEIGHT PER UNIT APPROX. 75 G

# Packaging

6252
2 x 2.5 kg bag
117/9
4006934 800309
4006934 800316
24 months



ENERGY	966 kJ / 230 kcal	CARBOHYDR
FAT	7,2 g	OF WHICH SU
OF WHICH SATURATES	3,4 g	PROTEIN

CARBOHYDRATE	33 g
OF WHICH SUGARS	1,8 g
PROTEIN	7,1 g
SALT	1,7 g



### COOKING POT

(recommended preparation) Place one layer of the frozen product in boiling, slightly salted water. Boil up again. Allow dumplings to draw at low heat for about 25 minutes without lid (do not oil them).

### STEAMER OVEN

Place the frozen product on a gastro-tray and cook at 100 °C on steaming mode for approx. 23 minutes.

# Find recipes for this product

under www.schne-frost.com

