

Gourmet Gratin



INFO

Creamy Gourmet Gratin, made from tasty quality potatoes, sour cream and cream and baked with cheese. Stays hot for a long time, very good buffet qualities.

INGREDIENTS

Potatoes 49 %, drinking water, SOUR CREAM 10 %, CHEESE 6.5 %, CREAM 6,3 %, starch (contains WHEAT), rapeseed oil, onions, table salt, maltodextrin, palm fat, rice flour, SKIMMED MILK POWDER, WHEAT FLOUR, gelatine, spices, LACTOSE, sugar, MILK PROTEIN, spice extract.

Contents

-  No artificial colouring
-  Cook & Chill
-  Vegetarian

Find recipes for this product

under www.schne-frost.com

WEIGHT PER UNIT APPROX. 120 G



Packaging

| | |
|------------------------|----------------|
| ART.-NO. | 6604 |
| PER CARTON | 5 x 1.2 kg bag |
| CARTONS PER PAL./LAYER | 81/9 |
| EAN INDIV. PACKAGE | 4006934 660408 |
| EAN OUTER PACKAGE | 4006934 660415 |
| MDD | 12 months |



Nutrition

| | | | |
|--------------------|-------------------|-----------------|-------|
| ENERGY | 744 kJ / 178 kcal | CARBOHYDRATE | 21 g |
| FAT | 7,7 g | OF WHICH SUGARS | 0,7 g |
| OF WHICH SATURATES | 2,8 g | PROTEIN | 4,9 g |
| | | SALT | 1,2 g |



Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a gastro tray for about 22 minutes.

OVEN (CIRCULATING AIR)

Preheat oven to 200 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 25 minutes.