Potato Pockets with Cream Cheese and Broccoli





INFO

Made from shredded potatoes and a hearty filling of cream cheese, sour cream and broccoli. Pre-fried in high-quality rapeseed oil. 25 % filling in a crispy cover.

INGREDIENTS

Potatoes 56 %, FRESH CHEESE heavy cream 9.4 %, rapeseed oil, broccoli 7 %, SOUR CREAM 7 %, rice flour, potato flakes, table salt, potato fiber, spices, starch, dextrose.

Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- gluten-free
- Vegetarian

Find recipes for this product

under www.schne-frost.com

WEIGHT PER UNIT 75 G, PREBAKED

Packaging

ART.-NO.	6806
PER CARTON	2 x 2.5 kg bag
CARTONS PER PAL./LAYER	90/9
EAN INDIV. PACKAGE	4006934 680604
EAN OUTER PACKAGE	4006934 680611
MDD	12 months

Nutrition

ENERGY	778 kJ / 186 kcal	CARBOHYDRATE	20 g
FAT	10 g	OF WHICH SUGARS	0,7 g
OF WHICH SATURATES	3,5 g	PROTEIN	3,1 g
		SALT	1,4 g

Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 14 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 220 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 18 minutes.

HOT AIR FRYER

Place the frozen product in a single layer in the fryer basket and fry at 170 °C for approx. 15-17 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 17 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 160 °C for about 7 minutes.