# Mini cream cheese and herb potato pockets






**WEIGHT PER UNIT 25 G, PREBAKED**

## Packaging

| | |
|---|---|
| ART.-NO. | 6834 |
| PER CARTON | 5 x 1.0 kg bag |
| CARTONS PER PAL./LAYER | 117/9 |
| EAN INDIV. PACKAGE | 4006934 683407 |
| EAN OUTER PACKAGE | 4006934 683414 |
| MDD | 12 months |

## Nutrition

| | | | |
|---|---|---|---|
| ENERGY | 884 kJ / 211 kcal | CARBOHYDRATE | 24 g |
| FAT | 11 g | OF WHICH SUGARS | 0,6 g |
| OF WHICH SATURATES | 3,5 g | PROTEIN | 3,1 g |
| | | SALT | 1,5 g |

**INFO**

Made from fresh shredded potatoes and a hearty filling of cream cheese, sour cream and herbs.

**INGREDIENTS**

Potatoes 62 %, FRESH CHEESE [MILK] heavy cream 14 %, rapeseed oil, rice flour, SOURED CREAM [MILK] 4,5 %, potato flakes, table salt, starch, spices, herbs 0,3 %, antioxidant citric acid.

## Contents

- No hardened fats
- No preservatives
- No artificial colouring
- No natural colouring
- gluten-free
- Suitable for plate-/tray-regeneration
- Vegetarian

## Preparation

**STEAMER OVEN**

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 9 - 10 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 12 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 11 minutes.

**DEEP-FAT-FRYER**

Deep-fry the frozen product at a fat temperature of 175 °C for about 3 minutes.

## Find recipes for this product

under www.schne-frost.com