

# Mini Potato Pockets Curd Cheese and Herbs



## INFO

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

## INGREDIENTS

Potatoes 69 %, CREAM CHEESE 14 %, rapeseed oil, SOUR CREAM 4.5 %, rice flour, starch, iodised table salt (table salt, potassium iodate), herbs 0.3 %, spices, dextrose, acidulant citric acid.

## Contents

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

Find recipes for this product

under [www.schne-frost.com](http://www.schne-frost.com)

WEIGHT PER UNIT APPROX. 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



## 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.