Rösti Stars (Seasonal Product)





WEIGHT PER UNIT 31 G, PREBAKED

Packaging

ART.-NO.	4735
PER CARTON	2 x 2,5 kg Bag
CARTONS PER PAL./LAYER	90/9
EAN INDIV. PACKAGE	4006934 473503
EAN OUTER PACKAGE	4006934 473510
MDD	24 months

Nutrition

ENERGY	772 kJ / 184 kcal	CARBOHYDRATE	25 g
FAT	8,0 g	OF WHICH SUGARS	< 0,5 g
OF WHICH SATURATES	0,8 g	PROTEIN	1,7 g
		SALT	1,01 g

INFO

Made from fries, coarsely rasped quality potatoes and finde spices. Unit weight of 31 g and pre-fried in 100 % rapeseed oil. Suitable as festive side dish for various events.

INGREDIENTS

Potatoes 84 %, rapeseed oil, potato flakes, potato starch, iodised table salt (table salt, potassium iodate), dextrose, thickening agent methylcellulose, spices, spice extracts.

Contents

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

Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a gastro-tray for about 13 minutes.

OVEN (TOP/BOTTOM HEAT)

Preheat oven to 210 °C. Place the frozen product evenly on a baking tray covered with baking paper and bake for about 13 minutes.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for about 3 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 13 minutes.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 7 minutes. Turn over several times.

HOT AIR FRYER

Bake the frozen product at 180 °C for approx. 10 minutes. Fill the frying basket no more than half full. After half the time, shake the basket.

Find recipes for this product

under www.schne-frost.com

Schne frost