Potato Spaetzle





INFO

Swabian potato speciality, made from 40 % potatoes with fine spices like homemade. Besides a long holding time, preparation can be really fast.

INGREDIENTS

Potatoes 40 %, CHICKEN EGG PROTEIN, CHICKEN WHOLE EGG, DURUM WHEAT SEMOLINA, WHEAT FLOUR, starch (with WHEAT), table salt, drinking water, thickening agent methyl cellulose, spices, spice extracts.

Contents

- (🗶) No hardened fats
- (A) No preservatives
- No artificial colouring
- (🗶) No natural colouring
- 🚯 lactose-free
- (◎) Suitable for plate-/tray-regeneration
- (Intersection) (Inte
- (💍) Vegetarian

Packaging

| ARTNO. | 6111 |
|------------------------|----------------|
| PER CARTON | 2 x 2.5 kg bag |
| CARTONS PER PAL./LAYER | 81/9 |
| EAN INDIV. PACKAGE | 4006934 611103 |
| EAN OUTER PACKAGE | 4006934 611110 |
| MDD | 15 months |
| | |

<u>م</u> Nutrition

| ENERGY | 567 kJ / 134 kcal | CARBOHYDRATE | 23,5 g |
|-----------------------|----------------------|-----------------|--------|
| FAT | 0,7 g | OF WHICH SUGARS | 1,5 g |
| OF WHICH SATURATES | 0,2 g | PROTEIN | 7,6 g |
| | | SALT | 1,2 g |

Preparation *****

STEAMER OVEN

(recommended preparation) Preheat Steamer oven to 140 °C (50 % steam, 50 % hot air). Place no more than 1.5 kg of the frozen product together with a few knobs of butter on a GN tray, heat for about 5 minutes. Season to taste and stir.

COOKING POT

Place the frozen product into boiling salt water. Allow spaetzle to draw at low heat for about 5 minutes.

FRYING PAN

Heat up some butter. Fry the frozen product for about 5 minutes. Turn over several times. Season to taste.

MICROWAVE

Heat 200 g of the frozen product with some knobs of butter at 600 Watt for 3.5 minutes (900 Watt, 3 minutes). Season to taste and stir.

Find recipes for this product

under www.schne-frost.com

