

Röstoppers with Cream Cheese and Herbs



INFO

Potato cups, made of coarsely shredded potatoes, filled with cream cheese and fine herbs.

INGREDIENTS

Tartlet: (65 %): Potatoes 76 %, rapeseed oil, rice flour, starch, modified starch, table salt, dextrose, thickening agent methyl cellulose, spice extracts, spices. Filling (35 %): FRESH CHEESE 87 %, WHIPPED CREAM, sugar, modified starch, herbs 0,6 %, table salt, thickening agents (guar seed flour, xanthan), spice.

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

WEIGHT PER UNIT APPROX. 65 G, PREBAKED



Packaging

ART.-NO.	4862
PER CARTON	5 x 15 pieces (bag)
CARTONS PER PAL./LAYER	90/9
EAN INDIV. PACKAGE	4006934 486206
EAN OUTER PACKAGE	4006934 486213
MDD	12 months



Nutrition

ENERGY	994 kJ / 239 kcal	CARBOHYDRATE	18,5 g
FAT	16,3 g	OF WHICH SUGARS	1,6 g
OF WHICH SATURATES	6,6 g	PROTEIN	3,5 g
		SALT	0,9 g



Preparation

STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 190°C. Bake the frozen product on a gastro-tray for about 17 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 22 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 22 minutes.