



#### INFO

Made from 52 % fresh cauliflower and hearty cheese, the tasty medaillon is coated with a crispy cornflakes breading. Suitable for cooking in steamer oven.

### **INGREDIENTS**

Cauliflower 52 %, cornflakes breading 22 % (drinking water, cornflakes 5,6 % [corn, table salt, BARLEY MALT EXTRACT], breadcrumbs [WHEAT FLOUR, salt, yeast], WHEAT FLOUR, rice flour, modified starch, table salt, dextrin, maltodextrin, raising agents disodium diphosphate and sodium carbonate, thickening agent xanthan), rapeseed oil, GOUDA CHEESE 6.6 %, potato flakes, modified starch, starch (contains WHEAT), WHOLE MILK POWDER, table salt, maltodextrin, palm fat, SKIMMED MILK POWDER, WHEAT FLOUR, CREAM POWDER, spices, MILK SUGAR, MILK PROTEIN, sugar, spice extract.

## Contents



No artificial colouring



Vegetarian

# Cauliflower-Cheese-Medallion

#### WEIGHT PER UNIT 75 G



## **Packaging**

ARTNO.	8696	8697
PER CARTON	2 x 2.5 kg (Bag)	5 x 1,2 kg (Bag)
CARTONS PER PAL./LAYER	99/9	99/9
EAN INDIV. PACKAGE	4006934 869603	4006934 884804
EAN OUTER PACKAGE	4006934 869610	4006934 869719
MDD	18 months	18 months



## **Nutrition**

ENERGY	821 kJ / 197 kcal
FAT	11,6 g
OF WHICH SATURATES	2,6 g
CARBOHYDRATE	17 g
OF WHICH SUGARS	1,9 g

DIETARY FIBRE	3,1 g
PROTEIN	4,4 g
SALT	0,82 g



## Preparation

#### STEAMER OVEN

(recommended preparation) Preheat steamer oven (hot air) to 200 °C. Bake the frozen product on a standard gastro-tray for 14 minutes.

## FRYING PAN

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

Deep-fry the frozen product at a fat temperature of 180 °C for about 12 minutes. Recommended quantity: 5 pieces.

## OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 220 °C. Bake the frozen product on a baking tray with baking paper for about 16 minutes.

## DEEP-FAT-FRYER

Deep-fry frozen product at a fat temperature of 175 °C for about 5 minutes.

