

### INFO

068

Our Vegetable and Rice Balls Asia surprise in form and taste. The exotically seasoned balls feature crunchy Asian vegetable mix, fine dates and hot spices. Combined with a sweethot dip, the Rice and Vegetable balls Asian Style are the perfect supplement for every finger food buffet. PREFRIED.

#### INGREDIENTS

Vegetables (carrots, white cabbage, bamboo, bell pepper, black mushrooms, leek, onions, snow peas) 40,5 %, rice 35 %, rapeseed oil, potato flakes, pea starch, dates 3 %, sunflower oil, spices, salt, parsley, potato starch, stabilizer hydroxypropyl methylcellulose, sugar.

### Contents

- ( No hardened fats
- (A) No preservatives
- 🛞 No artificial colouring
- (🗶) No natural colouring
- (A) lactose-free
- 🛞 gluten-free
- 💍 Vegetarian
- 🔊 Vegan



# Vegetable Rice Balls Asia

### WEIGHT PER UNIT 25 G



Packaging

ARTNO.	8808
PER CARTON	5 x 1.2 kg (bag)
CARTONS PER PAL./LAYER	99/9
EAN INDIV. PACKAGE	4006934 880806
EAN OUTER PACKAGE	4006934 880813
MDD	18 months

## Nutrition

ENERGY	732 kJ / 175 kcal	DIETARY FIBRE	2,8 g
FAT	7,6 g	PROTEIN	1,6 g
OF WHICH SATURATES	0,7 g	SALT	1,24 g
CARBOHYDRATE	22,6 g		
OF WHICH SUGARS	4,8 g	-	

Preparation

### STEAMER OVEN

(recommended preparation) Preheat steam oven to 200 °C. Bake the frozen product on a standard gastro tray for about 12-14 minutes.

### OVEN (CIRCULATING AIR)

Preheat oven (circulating air) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 14-16 minutes.

### OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 220 °C. Bake the frozen product on a baking tray with baking paper for about 14-16 minutes.

### FRYING PAN

Fry the frozen product with some oil at medium heat for about 8-10 minutes. Turn over several times.