



Cauliflower and Cheese Medallion

WEIGHT PER UNIT APPROX. 125 G



Packaging

| | |
|------------------------|------------------|
| ART.-NO. | 8022 |
| PER CARTON | 2 x 2.5 kg (Bag) |
| CARTONS PER PAL./LAYER | 99/9 |
| EAN INDIV. PACKAGE | 4006934 802204 |
| EAN OUTER PACKAGE | 4006934 802211 |
| MDD | 18 months |

INFO

Medallion made of 54 % cauliflower, quality potatoes and flavourful cheese, covered by a crispy golden-yellow breading.

INGREDIENTS

Cauliflower 54 %, mashed potatoes (potato flakes, drinking water) 25 %, BREADCRUMBS (WHEAT FLOUR, water, salt, yeast), GOUDA CHEESE 7 %, SKIMMED MILK POWDER, iodised salt (table salt, potassium iodate), potato starch, sugar, sunflower oil, spices.



Nutrition

| | | | |
|--------------------|-------------------|-----------------|-------|
| ENERGY | 424 kJ / 100 kcal | CARBOHYDRATE | 18 g |
| FAT | 1,5 g | OF WHICH SUGARS | 0,6 g |
| OF WHICH SATURATES | 0,3 g | PROTEIN | 3,7 g |
| | | SALT | 1,1 g |

Contents

- No hardened fats
- No artificial colouring
- Vegetarian



Preparation

FRYING PAN

Fry the frozen product with some oil at medium heat for about 8-10 minutes on each side or until crispy. Turn over several times.

DEEP-FAT-FRYER

Deep-fry the frozen product at a fat temperature of 175 °C for 4-5 minutes.