



### INFO

Made from fresh quality potatoes and crunchy vegetables like carrots, courgettes, romanesco and bell pepper, our Vegetable Röstis are crispy pre-fried on cast iron pans.

#### INGREDIENTS

Potatoes 55 %, vegetables 27 % (carrots, zucchini, romanesco, bell pepper, onions), palm oil, CHICKEN WHOLE EGG POWDER, starch (corn, potatoes), DURUM WHEAT SEMOLINA, modified corn starch, spices, table salt, WHEAT GLUTEN, thickening agent xanthan, antioxidant ascorbic acid, sugar.

## Contents

- (X) No hardened fats
- (A) No preservatives
- (🖉 No artificial colouring
- 🛞 No natural colouring
- 🕼 lactose-free
- 🕱) Vegetarian

# Vegetable Rösti

WEIGHT PER UNIT APPROX. 75 G



## Packaging

ARTNO.	8122	8123	
PER CARTON	2 x 2.5 kg (Bag)	5 x 1,2 kg (Bag)	
CARTONS PER PAL./LAYER	99/9	81/9	
EAN INDIV. PACKAGE	4006934 812203	4006934 812104	
EAN OUTER PACKAGE	4006934 812210	4006934 812319	
MDD	18 months	18 months	

# Nutrition

ENERGY	512 kJ / 122 kcal	PROTEIN	3,8 g
FAT	3,2 g	SALT	0,97 g
OF WHICH SATURATES	1,4 g		
CARBOHYDRATE	17,9 g	-	
OF WHICH SUGARS	2,8 g	-	



Preparation

### STEAMER OVEN

Preheat steamer oven (hot air) to 190 °C. Bake the frozen product on a standard gastro tray for about 9 minutes.

### FRYING PAN

Fry the frozen product with some oil at a medium heat for about 5 minutes until it is crunchy. Turn over several times.

Deep-fry the frozen product at a fat temperature of 180 °C for about 10 minutes. Recommended quantity: 4 pieces.

### OVEN (TOP/BOTTOM HEAT)

Preheat oven (top and bottom heat) to 200 °C. Bake the frozen product on a baking tray with baking paper for about 15 minutes.

### DEEP-FAT-FRYER

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

