



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.

