



# Cauliflower and Cheese Medallion

WEIGHT PER UNIT APPROX. 75 G



## Packaging

ART.-NO.	8696	8697
PER CARTON	2 x 2.5 kg (Bag)	5 x 1.200 g (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

## INFO

Made from 60 % fresh cauliflower, quality potatoes and hearty cheese, the tasty medaillon is coated with a crispy cornflakes breading. Suitable for cooking in steamer oven.

## INGREDIENTS

Cauliflower 60 %, breadcrumbs (WHEAT FLOUR, water, salt, yeast), rapeseed oil, GOUDA CHEESE 8 %, cornflakes (corn, salt, BARLEY MALT EXTRACT), potato flakes, modified starch (potato, corn), starch (potato, WHEAT), iodised table salt (table salt, potassium iodate), WHOLE MILK POWDER, rice flour, maltodextrin, CREAM POWDER, WHEAT FLOUR, sugar, spices, LACTOSE, MILK PROTEIN, thickening agent xanthan, stabilizer mono and diglycerides of fatty acids, seasoning extract, sunflower oil.



## Nutrition

ENERGY	850 kJ / 204 kcal	CARBOHYDRATE	17 g
FAT	12,7 g	OF WHICH SUGARS	1,2 g
OF WHICH SATURATES	3,2 g	PROTEIN	4,2 g
		SALT	1,2 g



## Preparation

### STEAMER OVEN

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.

### 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 4 minutes.

## Contents

 No artificial colouring

 Vegetarian