Cauliflower-Cheese-Medallion

WEIGHT PER UNIT 75 G

Packaging

ART.-NO.	8696	8697
PER CARTON	2 x 2.5 kg (Bag)	5 x 1,2 kg (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

Nutrition

ENERGY	821 kJ / 197 kcal	**DIETARY FIBRE**	3,1 g
FAT	11,6 g	**PROTEIN**	4,4 g
OF WHICH SATURATES	2,6 g	**SALT**	0,82 g
CARBOHYDRATE	17 g		
OF WHICH SUGARS	1,9 g		

INFO

Made from 49 % fresh cauliflower and hearty cheese, the tasty medaillon is coated with a crispy cornflakes breading. Suitable for cooking in steamer oven.

INGREDIENTS

Cauliflower 49 %, cornflakes breading 22 % (drinking water, cornflakes 5,6 % [corn, table salt, BARLEY MALT EXTRACT], breadcrumbs [WHEAT FLOUR, salt, yeast], WHEAT FLOUR, rice flour, modified starch, table salt, dextrin, maltodextrin, raising agents disodium diphosphate and sodium carbonate, thickening agent xanthan), rapeseed oil, GOUDA CHEESE 6.6 %, potato flakes, modified starch, starch (contains WHEAT), WHOLE MILK POWDER, table salt, maltodextrin, palm fat, SKIMMED MILK POWDER, WHEAT FLOUR, CREAM POWDER, spices, MILK SUGAR, MILK PROTEIN, sugar, spice extract.

Preparation

STEAMER OVEN

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

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.

FRYING PAN

Fry the frozen product with some oil at medium heat for about 7 minutes. Turn over several times.

Bake the frozen product at a fat temperature of 180 °C for about 12 minutes. Recommended quantity: 5 pieces.

DEEP-FAT-FRYER

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

Contents

No artificial colouring

Vegetarian