

Potatoes boiled in their skins

Cuisine: **Czech**
Food category: **Side dishes**



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Program steps


Preheating: 99 °C


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 Steaming

 Termination by core probe temperature

 93 °C

 99 °C

 50 %



Ingredients - number of portions - 10

Name	Value	Unit
potatoes	2100	g

Nutrition and allergens

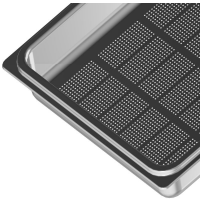
Allergens:
Minerals: Ca, Cu, Fe, I, K, Mg, Mn, P, Zn
Vitamins: B, C

Nutritional value of one portion	Value
Energy	184.8 kJ
Carbohydrate	39.9 g
Fat	0.4 g
Protein	4.2 g
Water	0 g

Directions

- Pour the well-washed potatoes into a perforated GN and cook on the indicated program.
- Insert the temperature probe into the largest potato.
- After cooking, the potatoes can be cooled with a shower.

Recommended accessories



GN container Stainless steel perforated