

Potatoes boiled in their skins

Cuisine: **Czech**

Food category: **Side dishes**



Author: **Vlastimil Jaša**

Company: **Retigo**



Program steps

Preheating: **99 °C**

1 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

Well-washed potatoes are placed in the perforated GN and cooked according to the specified program.

Insert the temperature probe into the largest potato.

After cooking, we can cool the potatoes with a shower.

Recommended accessories



GN container Stainless steel perforated