

Potato salad with mayonnaise

Cuisine: **Czech**

Food category: **Side dishes**



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Company: **Retigo**



Program steps

1	Steaming	Termination by core probe temperature	93 °C	99 °C	50 %	
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Ingredients - number of portions - 10

Name	Value	Unit
potatoes	2000	g
cucumbers pickled	180	g
root vegetables	250	g
full-fat mustard	45	g
onion sterilized	120	g
caster sugar	15	g
salt	25	g
freshly ground black pepper, ground	1	g
mayonnaise	130	g
frozen peas	150	g
chicken eggs	4	pcs

Directions

Clean the potatoes and boil them in their skins in the combi oven, cool them and peel, then cut into cubes along with the boiled root vegetables, pickled cucumbers, and onion. Add the rest of the ingredients (freshly crushed pepper, etc.) and mix lightly, then add diced boiled eggs, peas and mix. Let it rest overnight.

Nutrition and allergens

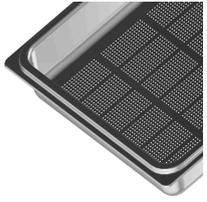
Allergens: 10, 3

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	307.5 kJ
Carbohydrate	46.7 g
Fat	10.1 g
Protein	5.8 g
Water	0.3 g

Recommended accessories



GN container Stainless
steel perforated