

Potato salad with mayonnaise

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



Author: **Vlastimil Jaša**

Company: **Retigo**



Program steps

1

Steaming

Termination by core probe temperature

93 °C

99 °C

50 %



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

Cleaned potatoes and cooked in their skins in a convection oven, cool and peel, cut into cubes with boiled root vegetables, sterilized cucumbers and onions. Add the rest of the ingredients (freshly ground pepper, etc.) and mix the mixture lightly, then add diced boiled eggs, peas and mix. Let it sit overnight.

Nutrition and allergens

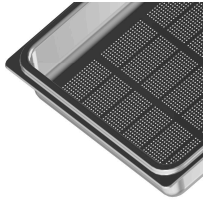
Allergens: 10, 3

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