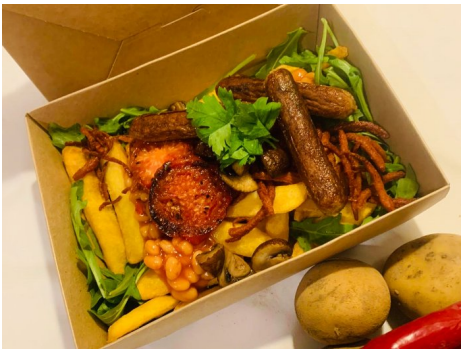








































































French Fries Old English Style

Cuisine: English
Food category: Poultry



Author: Retigo Team Deutschland
Company: RETIGO Deutschland GmbH



Program steps									
1	Baked Beans								
	 Combination	 50 %	 Termination by time	 00:15 hh:mm	 145 °C	 80 %			
2	wenden								
	 Combination	 50 %	 Termination by time	 00:15 hh:mm	 145 °C	 80 %			
3	wenden								
	 Combination	 50 %	 Termination by time	 00:15 hh:mm	 145 °C	 100 %			
4	Grillgemüse - Champignons und Tomatenscheiben auf eine beschichtete Grillplatte geben								
	 Combination	 25 %	 Termination by time	 00:01 hh:mm	 210 °C	 90 %			
5	Grillgemüse - Tomatenscheiben aus dem Kombidämpfer nehmen								
	 Combination	 25 %	 Termination by time	 00:01 hh:mm	 210 °C	 90 %			
6	Original english Sausage								
	 Hot air	 0 %	 Termination by time	 00:07 hh:mm	 195 °C	 80 %			
7	French Fries - Tiefkühlware								
	 Hot air	 0 %	 Termination by time	 00:01 hh:mm	 250 °C	 100 %			
8	 Hot air	 0 %	 Termination by time	 00:19 hh:mm	 220 °C	 100 %			
9	French Fries - Frischware								
	 Hot air	 0 %	 Termination by time	 00:01 hh:mm	 230 °C	 100 %			
10	 Hot air	 0 %	 Termination by time	 00:12 hh:mm	 190 °C	 100 %			

Ingredients - number of portions - 4			Directions
Name	Value	Unit	

dried white beans	250	g
canned tomatoes in pieces	300	g
tomato puree	500	g
yacon syrup	25	g
brown sugar	40	g
hot mustard (tbsp)	0.5	pcs
shallot	100	g
clove	1	pcs
bay leaf	2	pcs
bacon flavor, powdered	3	g
ground white pepper	2	g
sea-salt	9	g
cayenne pepper	1	g
french fries	800	g
tomato	250	g
mushrooms	300	g
bacon strips	200	g
chicken breast	4	pcs
grill seasoning as desired	45	g
olive oil	50	ml
lemon	2	pcs
garlic	4	g
sausage	12	pcs
rocket leaves	125	g

Nutrition and allergens	
Allergens: Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1148.6 kJ
Carbohydrate	153.5 g
Fat	34.4 g
Protein	41.9 g
Water	0 g

Soak the white beans in water overnight. The next day, strain the beans and wash them thoroughly. Then let the white beans simmer gently in salted water for 30 minutes. Then drain. Now put all the ingredients in a coated GN container and bake in the combi steamer as follows: Combination steam 145°C, 50% humidity, 80% fan speed, 45 minutes, stirring once every 15 minutes. After baking, remove the bay leaves and cloves.

Mushrooms, bacon strips and tomatoes: Preheat the combi steamer with a coated non-perforated baking plate, then grill the tomato slices for 1 minute, the mushrooms and bacon strips for 2 minutes in combination steam mode at 210°C, 25% humidity, 90% fan speed.

Tip: Use the insert timer.

Vacuum pack the country chicken breast, grill spices, olive oil, lime, fresh garlic together and cook sousvide at 85°C in steam mode for approx. 40 minutes, depending on the thickness of the country chicken breasts. Remove from the bag and collect the stock for further processing. Now pat the breasts dry a little, brush with a little oil and grill on a preheated grill plate in the combi steamer for 4 minutes at 225°C combi steam with a humidity of 25% and a fan speed of 70%.

Small sausages, or real English breakfast sausages: Preheat the combi steamer with a coated grill plate, then grill the small sausages. 195°C in hot air mode with the steam flap open, 80% fan speed for 6-8 minutes depending on the desired browning. For underground we use fresh junder ruccola.

French fries / 1st program for frozen goods: Let the combi steamer preheat, then 1 minute at 250°C dry heat with the steam flap open, then depending on the thickness of the French fries, 17-21 minutes at 220°C dry heat with the steam flap open.

French fries / 2nd program for fresh produce: Let the combi steamer preheat, then 1 minute at 230°C dry heat with the steam flap open, then depending on the thickness of the French fries, 12-15 minutes at 190°C dry heat with the steam flap open. Season the fries with your own salt recipe and serve.

Tip: Use a frying basket equipped with a multiple Lotan® coating.