

Sous-vide potato rösti

Cuisine: **English**
Food category: **Side dishes**



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Company: **Retigo**



Program steps

| | | | | | | | |
|---|----------|------|---------------------|-------------|--------|-------|--|
| 1 | Steaming | | Termination by time | 02:30 hh:mm | 83 °C | 80 % | |
| 2 | Hot air | 50 % | Termination by time | 00:10 hh:mm | 220 °C | 100 % | |

| Ingredients - number of portions - 15 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| waxy potatoes | 2 | kg |
| Butter | 130 | g |
| Salt | 30 | g |
| oil for frying | 20 | ml |

| Nutrition and allergens | |
|--------------------------------------|----------|
| Allergens: Minerals: Vitamins: | |
| Nutritional value of one portion | Value |
| Energy | 373.3 kJ |
| Carbohydrate | 25.4 g |
| Fat | 7.2 g |
| Protein | 2.8 g |
| Water | 0 g |

Directions

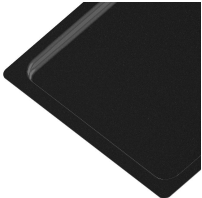
Peel potatoes an grate them. Season with salt and let it stand for about 20 minutes.

After squeeze as much juice as possible out of potatoes and mix them with melted butter.

Vacuum pac mixture into bags. Thickness depends on the amount in each bag. You sholud form nice ractangle shape with level thickness in a whole bag.

Cook on steam using our premium combi oven and cool afterwards. When cool discard plastic bags and cut into desired portions. Spread them either on greased teflon coated or enameled GN. Grill on provided program until golden brown.

Recommended accessories



Vision Bake



Enameled GN container