

# French Potatoes

Cuisine: **Czech**

Food category: **Minced meat**



Author: **Vlastimil Jaša**

Company: **Retigo**



## Program steps

|   |   |       |                     |             |        |       |  |
|---|---|-------|---------------------|-------------|--------|-------|--|
| 1 | Combination   | 65 %  | Termination by time | 00:20 hh:mm | 160 °C | 100 % |  |
| 2 | zaliňte vejci prošlehanými se smetanou, solí i pepřem |       |                     |             |        |       |  |
|   | Hot air   | 100 % | Termination by time | 00:20 hh:mm | 165 °C | 100 % |  |

## Ingredients - number of portions - 10

| Name                                | Value | Unit |
|-------------------------------------|-------|------|
| potatoes                            | 2.2   | kg   |
| chicken eggs                        | 5     | pcs  |
| milk 3.5%                           | 0.55  | l    |
| whipped cream 33%                   | 0.4   | l    |
| onion                               | 0.4   | kg   |
| salt                                | 0.03  | kg   |
| freshly ground black pepper, ground | 0     | kg   |
| breadcrumbs                         | 0.1   | kg   |
| pork lard                           | 0.05  | kg   |
| smoked pork                         | 0.65  | kg   |
| chicken eggs                        | 4     | pcs  |

## Nutrition and allergens

Allergens: 1, 3, 7

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

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

| Nutritional value of one portion | Value    |
|----------------------------------|----------|
| Energy                           | 407.3 kJ |
| Carbohydrate                     | 53.8 g   |
| Fat                              | 14 g     |
| Protein                          | 15.6 g   |
| Water                            | 0 g      |

## Directions

1. We grease a GN container with a height of 60 mm with lard and sprinkle it with breadcrumbs.
2. We peel boiled potatoes with skin on and cut them into slices. We slice the onion into half rings and let it sweat in a spoonful of lard (we can also let it caramelize slightly).
3. In the GN container, we layer the potatoes – season with salt, pepper – meat, boiled eggs (4 pcs), and onion. The last layer is made of potatoes.
4. We bake in the combi oven according to the specified program with preheating.
5. In the second step, after the sound signal and the display message, we pour beaten eggs mixed with cream over the potatoes (season with salt and pepper). Once the program is finished, we're done.

## Recommended accessories



Enameled GN  
container