

French Potatoes

Cuisine: **Czech**

Food category: **Minced meat**



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Program steps

1	Combination	65 %	Termination by time	00:20 hh:mm	160 °C	100 %	
2	zalište 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