

# French potatoes

Cuisine: **Czech**  
Food category: **Minced meat**




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Company: **Retigo**





## Program steps


1


 Combination


 65 %

 Termination by time

 00:20 hh:mm


 160 °C


 100 %





2


zaližte 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

- Grease a 60 mm high enameled GN with lard and sprinkle with breadcrumbs.
- Peel the potatoes boiled in their skins and cut them into slices. Cut the onion into half rings and let it vitrify on a spoonful of lard (you can also let it caramelize slightly).
- Layer the potatoes alternately in the GN – salt and pepper – meat, boiled eggs (4 pcs) and onion. The last layer is made of potatoes.
- Bake in the convection oven on the above program with preheating.
- In the second step, after the sound signal and the inscription on the display, cover the potatoes with beaten eggs and cream (salt and pepper). After the program ends, we are done.

## Recommended accessories



Enameled GN  
container