

Potato pancakes

Cuisine: **Czech**

Food category: **Side dishes**



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Company: **Retigo**



Program steps

Preheating: **210 °C**

1	Hot air	0 %	Termination by time	00:14 hh:mm	195 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
potatoes	2	kg
milk 3.5%	0.1	l
plain wheat flour	0.2	kg
garlic	0.04	kg
salt	0.01	kg
freshly ground black pepper, ground	0	g
marjoram	0	kg
5 tbsp vegetable oil	0.08	kg
chicken eggs	2	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	324.2 kJ
Carbohydrate	53.6 g
Fat	8.8 g
Protein	6.4 g
Water	0 g

Directions

Peeled and cleaned potatoes are grated finely, all the starch and water are squeezed out through a sieve. We add all the ingredients except for the flour and eggs, and scald with hot milk. Then we add the eggs and, if necessary, thicken with flour or breadcrumbs.

Grease the GN Retigo Snack with fat (preferably with an oil sprayer), fill the pouring dishes with the potato mixture, and again apply a layer of fat on them.

Place in the combi oven and bake until golden.

Recommended accessories



Vision Oil Spray Gun



Vision Snack