

Potatoes

Cuisine: **Czech**
Food category: **Side dishes**



Author: **Vlastimil Jaša**


Company: **Retigo**





Program steps


Preheating: 210 °C


1


 Hot air


 0 %

 Termination by time

 00:14 hh:mm

 195 °C

 100 %



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

Grate the rinsed and cleaned potatoes finely, squeeze all the starch and water out of them through a sieve. Add all the ingredients, except flour and eggs, and scald with hot milk. Then add eggs and thicken with flour or breadcrumbs as needed.

Grease the GN Retigo Snack (preferably by spraying it with an oil gun), fill the fritters with potato batter and again apply a layer of fat on them.

Place in a convection oven and bake until golden.

Recommended accessories



Vision Oil Spray Gun



Vision Snack