

# 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
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.

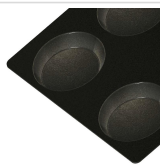
Grease the GN Retigo Snack (preferably by spraying it with an oil gun), fill the fritters with potato batter and again apply a layer of fat on them.

Place in a convection oven and bake until golden.

## Recommended accessories



Vision Oil Spray Gun



Vision Snack