

Sous-vide potato rösti

Cuisine: English
Food category: Side dishes



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Company: Retigo



Program steps

1	 Steaming		 Termination by time	 02:30	hh:mm	 83	°C	 80	%	
2	 Hot air	 50 %	 Termination by time	 00:10	hh:mm	 220	°C	 100	%	

Ingredients - number of portions - 15

Name	Value	Unit
waxy potatoes	2	kg
Butter	130	g
Salt	30	g
oil for frying	20	ml

Nutrition and allergens

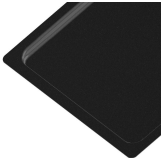
Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	373.3 kJ
Carbohydrate	25.4 g
Fat	7.2 g
Protein	2.8 g
Water	0 g

Directions

Peel potatoes an grate them. Season with salt and let it stand for about 20 minutes.
After squeeze as much juice as possible out of potatoes and mix them with melted butter.
Vacuum pac mixture into bags. Thickness depends on the amount in each bag. You sholud form nice ractangle shape with level thickness in a whole bag.
Cook on steam using our premium combi oven and cool afterwards. When cool discard plastic bags and cut into desired portions. Spread them either on greased teflon coated or enameled GN. Grill on provided program until golden brown.

Recommended accessories



Vision Bake



Enameled GN container