

# Sous-vide potato rösti

Cuisine: English

Food category: Side dishes



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## 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

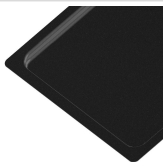
Peel potatoes and grate them. Season with salt and let it stand for about 20 minutes.

After squeeze as much juice as possible out of potatoes and mix them with melted butter.

Vacuum pack mixture into bags. Thickness depends on the amount in each bag. You should form nice rectangular 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