

BAKED POTATOES



Tested on model:
CDT-111E



Weight before cooking:
8.215 g
Weight after cooking:
7.750 g














Servings:
32



Recommended tray:
3 nonstick t. GN 1/1
40 mm



Total time:
30'

PHASE									
1		10%	160°	20'	---	---	L	NO	C
2		0%	185°	10'	---	---	H	YES	O
3									
4									
5									
6									

INGREDIENTS

Fresh potatoes: 7.635 g
Rosemary: 50 g
Sage: 50 g
Garlic: 100 g
Olive oil: 350 g
Salt and pepper: 30 g

PREPARATION

Accurately wash the potatoes then peel and cut them into cubes of about 3/4 cm and cover them with cold water in a container to avoid oxidation.

Finely mince the aromatic herbs with garlic and mix them with fine salt and pepper.

Drain the potatoes very well and season with minced herbs and oil. Place them on the trays and bake following the parameters.