



STEAMED POTATOES



Tested on model:
CDT-111E



Weight before cooking:
5.000g
Weight after cooking:
4.850 g



Servings:



Recommended tray or
grill:
4 punched t. GN 1/1
20 mm



Total time:
35'

| PHASE | | | | | | | | | |
|-------|--|-----|------|-----|-----|-----|---|-----|---|
| 1 | | 99% | 100° | 35' | --- | --- | L | YES | C |
| 2 | | | | | | | | | |
| 3 | | | | | | | | | |
| 4 | | | | | | | | | |
| 5 | | | | | | | | | |
| 6 | | | | | | | | | |

INGREDIENTS

Fresh medium-sized potatoes:
5.000 g

PREPARATION

Accurately wash the potatoes to remove any residual soil.

Preheat the oven.

Place the potatoes on the trays and cook following the parameters.
Chill after cooking.

It can be served as side dish seasoned with oil, garlic and parsley or used to prepare gnocchi or other dishes.