



<b>Code:</b>	99-005		<b>Pcs/Box:</b>	1
<b>Format:</b>	4/1	Box	<b>Portions:</b>	140/160
<b>Net weight:</b>	4000g		<b>MPT:</b>	18 months

### Main Ingredients

Potato flakes, milk, salt, spices.

### Organoleptic Characteristics

**Colour:** pale yellow.

**Taste and Smell:** delicate and typical of potato.

**Look and Texture:** powder.

### Instructions fo Preservation

Store the bags in a cool, dry place, far from heat. After opening, carefully close the bag and eat rapidly.

### **Nature and Characteristics of the Product**

This preparation for potato purée in flakes is obtained from the processing of selected potatoes with the most recent technological proceedings. If you follow the instructions on the package, you will obtain a soft purée with an excellent texture, still light and soft hour after its preparation. The consistency of the puree may vary if you add other ingredients or depending on the hardness of water.

### **Why Buy this Product?**

This already seasoned potato purée is almost ready: it only needs pouring in boiling water in the right doses. the result is a soft, high quality mixture, with the right consistency. This is a very interesting product for the premises that do not have time or means for long preparations, and therefore need a ready and easy to use product. The quick preparation allows to easily solve possible emergencies. The costs per portion are ridiculous.

### **Concerned Customers**

This product is certainly interesting for restaurants, taverns, inns, hotels, holiday farms, hospices, hospitals, etc...

### **Way to use**

Allow 20 liters of water to boil. Remove from the flame, spread the flakes and stir until you obtain a homogeneous mixture. If you wish to obtain a tastier purée, add some butter or margarine directly to the mixture and not to the water.

### **Chef's Ideas and Suggestions**

**Boiled meats with puree and vegetables** – cook 350 g of veal chest in salted water for about 2 hours. Add 2 onions, 2 carrots and 4 potatoes. All of these vegetables should be cleaned and cut into pieces. Allow everything to cook for about 30 minutes, remove the meat, slice it, and keep it warm. Blend the sauce you obtained and put it back on the flame with 100 g of butter and 4 spoonfuls of milk, stirring continuously. Serve the purée very hot with the meat.