

French fries thin cut



55:03

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Baking/frying basket, non-stick coating, 40 mm deep, 3055637

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- Frozen -18°C
- 1 Full Tray
- Preproofed

Stage 1
180 °C

- Convection
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Ingredients

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| 1 kg | Frozen fries |
| 1 pinch | Salt |

1. Food Preparation

Place the frozen fries in the frying basket, and dispense them all over the basket, so that they don't overlap.

2. Cooking Instruction

Put the basket now in the preheated Convotherm. Don't add more than 1 kg per basket for the best result. After cooking sprinkle some salt over the hot fries.

3. Food Serving Instruction

Serve the fries as a side to a meal of your choice