

## French fries thin cut



 40:54




This recipe is available for:

- Convotherm mini





Accessories:

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

PROFILE

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

**Stage 1**  
180 °C

-  Convection
-  00:16 | -
-  2
-  3

RECIPE

### Ingredients

- |         |              |
|---------|--------------|
| 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