

## French fries thin cut



**15:38**

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**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
- 00:16 | -
- 5
- 5

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**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 basked 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