



Potato and Leek Gratin

INGREDIENTS:

1000 g	Potatoes	
700 g	Drinking water for Bechamel Sauce	
300 g	Leeks	
300 g	Cream*	
160 g	Bechamel Sauce	Art. No. 805500
20 g	Panade-Fix Gold	Art. No. 539400

AUXILIARIES:

Menu trays with lids	Art. No.971500
Capacity: 626 ml	

NON-BINDING DECLARATION RECOMMENDATION:

Potatoes (40%), leeks (12%), drinking water, CREAM*, WHEAT FLOUR, MILK PROTEIN, breadcrumbs (WHEAT FLOUR, drinking water, table salt, spices, yeast), spices, dextrose, table salt, flavour enhancer: E621; thickening agent: E415; seasoning, acidifier: E330; spice extracts

PROCESSING:

Slice the leeks and potatoes and place them in menu trays. Dissolve the Bechamel Sauce powder in water, bring to the boil and season with cream. Pour the sauce over the potatoes and leeks and sprinkle with Panade-Fix Gold.

PREPARATION:

In the oven: Preheat the oven and bake at 180 °C for approx. 60 minutes.

In the air fryer: Preheat the air fryer to 200 °C for 5 minutes, then fry at 200 °C for approx. 25 minutes until golden brown.

Recipe ID: 1486

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.