



アイテム番号: 32N

Lamb Weston
プライベートリザーブ
TM

ブレイクファストキューブ
スキンオン

ブランド: Lamb Weston Private Reserve
カットサイズ: キューブ
パッケージサイズ: 6/6#

Lamb Weston プライベートリザーブ™
ポテトは、キッチンでカットされたよ
うな本格的な外観と最高の味をお届けしま
す。この揚げたスキンオンタイスは、朝
食、ランチ、ディナーのどのレシピにも
活躍し、下ごしらえの必要がないため、
時間と労力を節約することができます。
フライヤーまたはオーブンで短時間で調
理できます。

オペレーターの特長



Crafted with an authentic kitchen-cut appeal and exceptional taste.



Save time and labor by replacing back-of-house cutting, peeling, and prepping with a ready-to-go solution right out of the freezer.



Choose from a variety of flavors and sizes in our wide portfolio of offerings.



Try our variety of pre-seasoned offerings for quick and convenient back-of-house solutions.

調理法

グレード: A

コーシャー: No

ハラール: No

調理方法

時間

温度

補足説明

FOR FOOD SAFETY, FOLLOW COOKING INSTRUCTIONS ON THE PACKAGE. KEEP FROZEN – DO NOT THAW. For food safety, read and follow the cooking instructions as product must reach a minimum of 165°F (74°C) internal temperature as measured by a food thermometer in several spots.

Deep Fry	3 3/4 – 4 1/4 minutes	345°–350°F (174°–177°C)	Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.
Conventional Oven	18 – 22 minutes	400°F (205°C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Convection Oven	8 – 13 minutes	400°F (205°C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Quick Cook Oven	3 minutes	500°F (260°C)	Cooking Amount– 6oz (170g). Model: TurboChef Sota. Arrange frozen product in a single layer on a perforated non–stick basket. NOTE: Quick Cook Ovens vary. Adjust cook settings
Grill	11 – 13 minutes	375°F (191°C)	Amount: 1 1/2 LB (680g). Grill from frozen state. Flip product midway through cook time. CAUTION: Frozen food may develop ice crystals causing hot oil to spatter. Please add product carefully.

取扱い方法

取扱注意落下厳禁! 要冷凍配送 (生鮮食品)。要冷凍保存 -18°C 以下。