



アイテム番号: X9182

Lamb Weston シーズンド™ CrissCut™ オリジナルレシピ

ブランド: Lamb Weston® シーズンド™
カットサイズ: Waffle Cut Approx. 24/lb.
パッケージサイズ: 6/4-1/2#

Lamb Weston
シーズンド™フライは、味付けした衣が食欲をそそり、サクサク感が持続します。店内だけでなく、ドライブスルー、テイクアウトにも最適なフライです。このクリスピーなワッフルフライは、食べ応えがありながらプレート占有率も高く、メニューに独自性を持たせることができます。

オペレーターの特典



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes – perfect for dine in, drive-through, and takeout.



Twisters and waffle fries are consumers' favorite fries globally!



Crispy grooves have more edges that provide satisfying, extra crunch.



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



Leading the frozen potato industry in innovative technology for over 60 years.

調理法

グレード: A

コーシャー: No

ハラール: Yes

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	2 3/4 – 3 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	25 – 30 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	11 – 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.

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。