

# The All-rounder

## POTATO PUREE, MASHED POTATOES OR POTATO FLAKES

No matter what names we give to mashed potatoes, they are familiar to all of us. This all-round versatile food can be combined with a variety of dishes, like a good piece of meat or fresh fish. It is always an excellent side dish, no matter what the occasion. For exactly this reason, mashed potatoes are popular with old and young. The Food Service of the MOGUNTIA FOOD GROUP offers you a choice of three different varieties of mashed potatoes.



> THE 3 VARIETIES >

## TRIED AND TESTED

### Mashed Potatoes, complete Hf CL

Granules for complete puree with milk, tastes like homemade. Light and airy with a creamy consistency. If necessary it can be seasoned and refined according to individual preference. Halal certified.

**Art.No.: M09225 80 | 195 g/ litre of water | 6,75 kg carton yields approx. 205 portions of 200 g**

## PRICE-CONSCIOUS

### Mashed Potatoes, complete with milk, granules

Mashed potatoes with milk, packed in a controlled atmosphere, strong distinctive potato flavour, classic side dish, easy to adapt for example with fresh herbs, bacon, roasted onions. The inexpensive alternative with high MOGUNTIA quality.

**Art.No.: M09241 80 | 200 g /litre water | 4 bags of 4,5 kg in a carton.  
One bag yields approx. 126 portions of 200 g**

## COOL

### Potato Flakes, natural cold swelling

Stir into hot **or** cold liquid

#### Product advantages:

- cold swelling
- 99 % pure potato
- free from salt
- produced without milk – end product lactose free
- high colour stability, even when left to stand for a while

#### Areas of application:

For the production of mashed potatoes (with or without salt and milk), for thickening soups or for strained food products, but also for making gnocchi or Swabian potato noodles. Can be used in vegan cooking.

#### Preparation with hot liquid:

1kg dry product for 4 litres of water and 2 litres of milk. Yields approx. 35 portions of 200g. Bring the water to boil. Take off the stove, add cold milk and stir the powder into the liquid. Let it stand for 1 min and then stir once again – done.

#### Preparation with cold liquid:

1kg dry product for 3,75 litres of water and 1,25 litres of milk. Yields approx. 30 portions of 200g. Put powder, water and milk into a suitable bowl, stir and leave stand for 1 min. Heat the product to a core temperature of 75 degrees. Stir once again – done.

**Tip:** For a vegan diet use MOGUNTIA Perlet pleasure pearls type soya drink (M0529011) instead of milk to make the mashed potatoes.

**Art.No.: M09239 80 | 2 x 5 kg in a carton**

