

Fried Potatoes



**Recipe
idea**

Ingredients for one serving:

- 200 g potatoes, medium waxy
- 20 g concentrated butter
- 30 g onions, diced
- 50 g **Foodworks Bacon cubes** (art. no. 91060)
- Salt/pepper
- chives, in rings

	Cost of sales	
plus Overhead costs (in %)		
plus Profit (in %)		
	Basic Price	
plus Personnel costs (in %)		
	Net price	
plus VAT (in %)		
	Calculated sales price (gross)	

Preparation:

1. Cook potatoes in plenty of salted water, peel and let cool, then slice.
2. Melt butter in a frying pan, saute onions and ham lightly, then add potatoes.
3. Fry until golden brown, season with salt and pepper and serve with chives sprinkled over.



Calculation aid for the menu:

For a simple calculation, please enter the prices (in €, net) or surcharges (in %):



Preparation Options:



Griddle



Frying pan