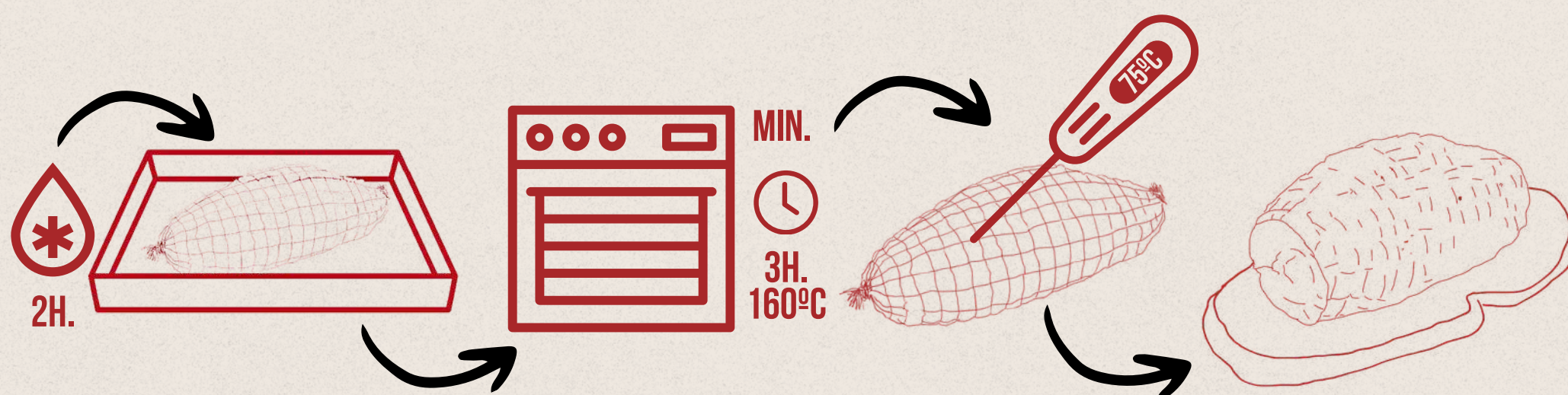


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PECHUGA DE PAVO CON MALLA



COCINADO EN HORNO DE CONVECCIÓN

1. Descongelar previamente a temperatura ambiente durante 2h en su envase original.
2. Quitar del envase y poner sobre bandeja apta para horno.
3. Precalentar: 30' a 160°C.
3 horas a 160° con la pieza tapada y ventilador.
45' con la pieza destapada.
5' con gratinador.
TIEMPO TOTAL: 3.50h
4. Servir con su mismo jugo o añadir salsa según receta específica.

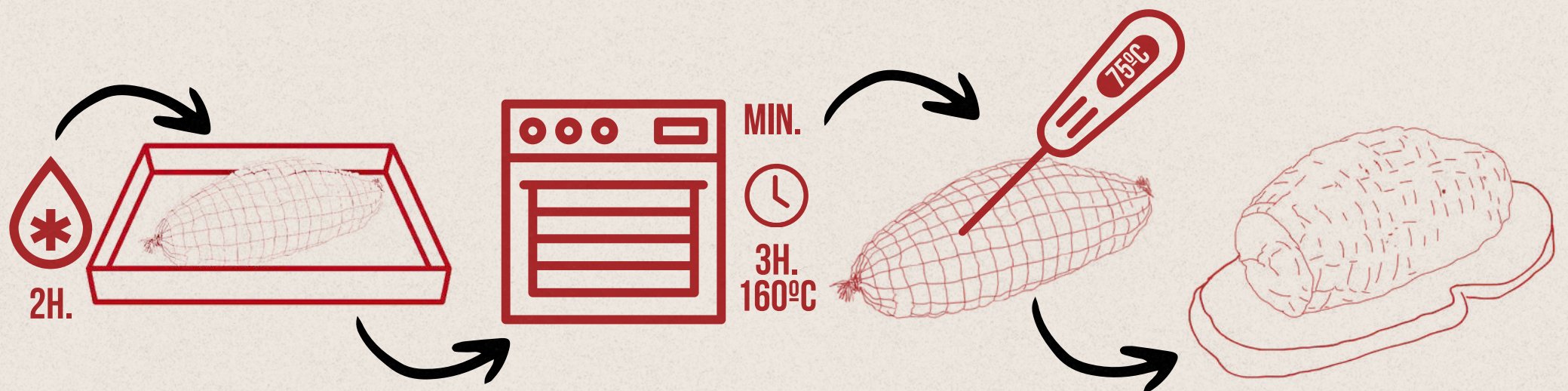
INGREDIENTES

Carne de pavo 90%, agua, sal, fibra vegetal, estabilizante (E401), antioxidantes (E331iii, E301), proteína vegetal y aroma.



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TURKEY BREAST IN MESH



COOKED BY CONVECTION OVEN

1. Defrost at room temperature for 2 hours in its original packaging.
2. Remove from packaging and place on an oven-safe tray.
3. Preheat: 30 minutes at 160°C.
3 hours at 160°C with the cover on and fan on.
45 minutes with the cover off.
5 minutes with broiler on.
TOTAL TIME: 3.5 hours
4. Serve with its own juices or add sauce according to the recipe.

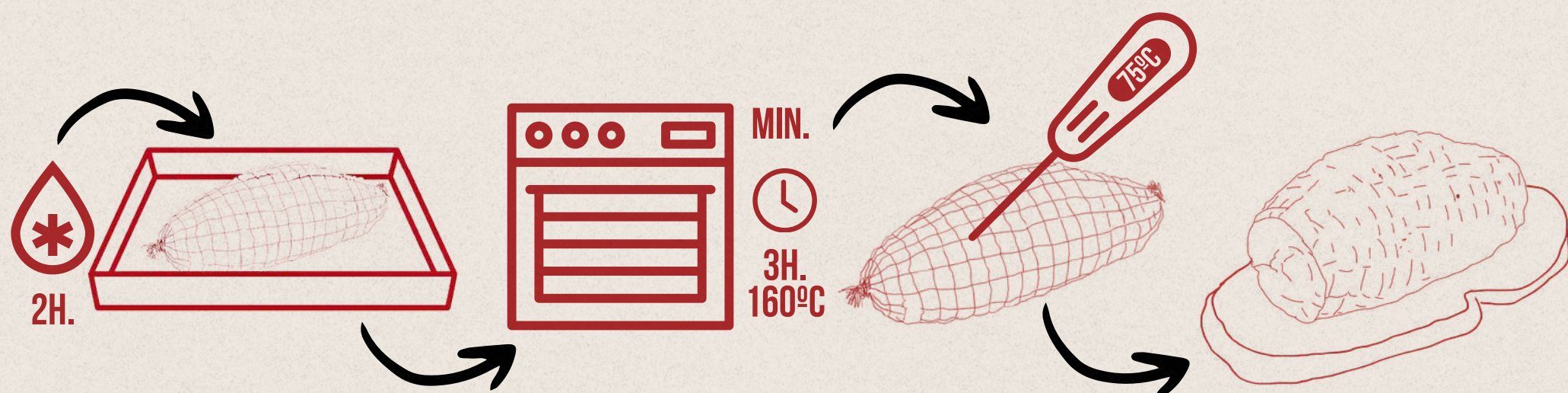
INGREDIENTS

Turkey meat 90%, water, salt, vegetable fiber, stabilizer (E401), antioxidants (E331iii, E301), vegetable protein and flavoring.



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PETTO DI TACCHINO CON RETE

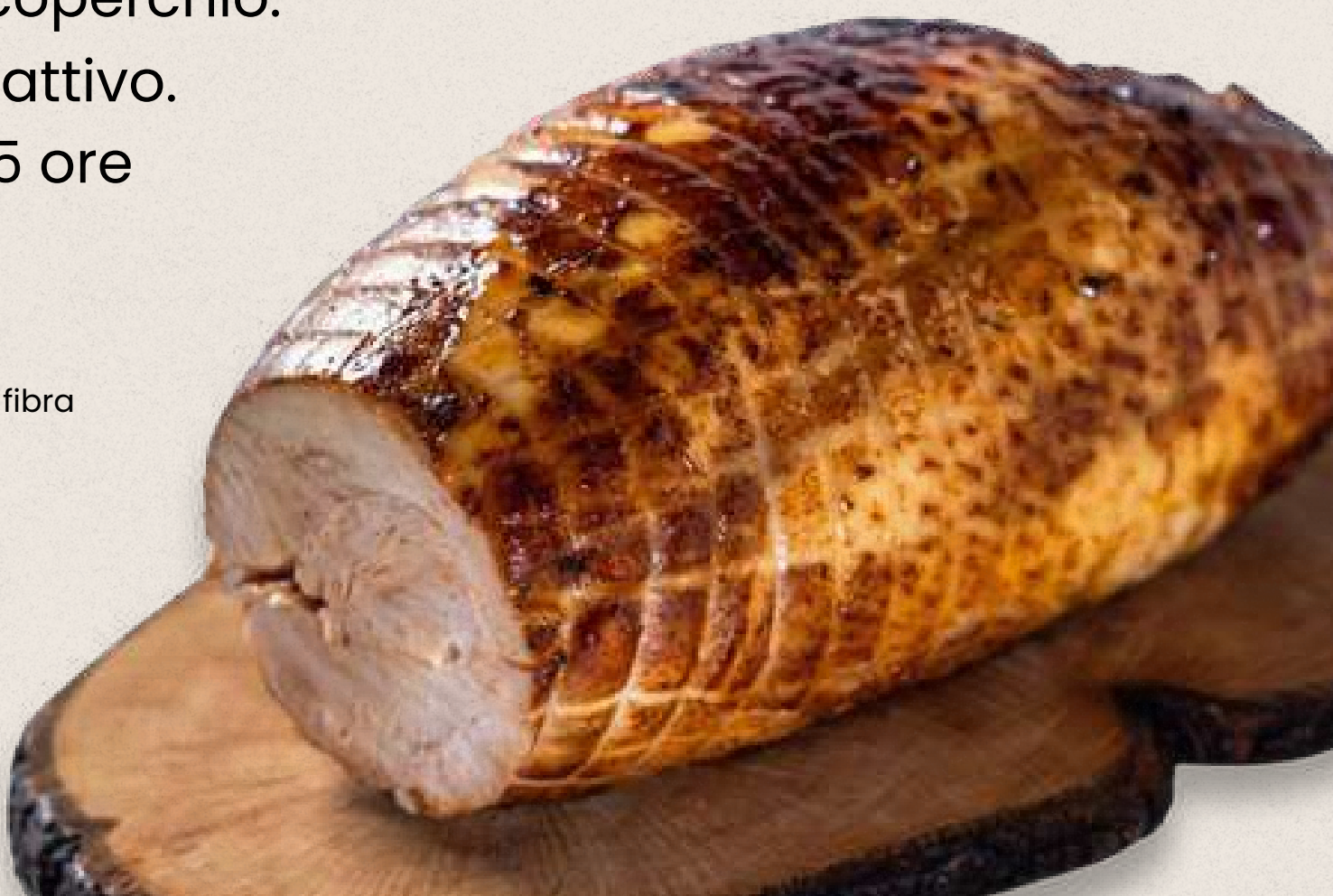


COTTO IN FORNO A CONVEZIONE

- 1.** Scongellare a temperatura ambiente per 2 ore nella confezione originale.
- 2.** Togliere dalla confezione e posizionare su una teglia adatta al forno.
- 3.** Preriscaldamento: 30 minuti a 160°C.
3 ore a 160°C con coperchio e ventilazione attiva.
45 minuti senza coperchio.
5 minuti con grill attivo.
TEMPO TOTALE: 3,5 ore
- 4.** Servi con te stesso succo o aggiungere salsa secondo ricetta specifica.

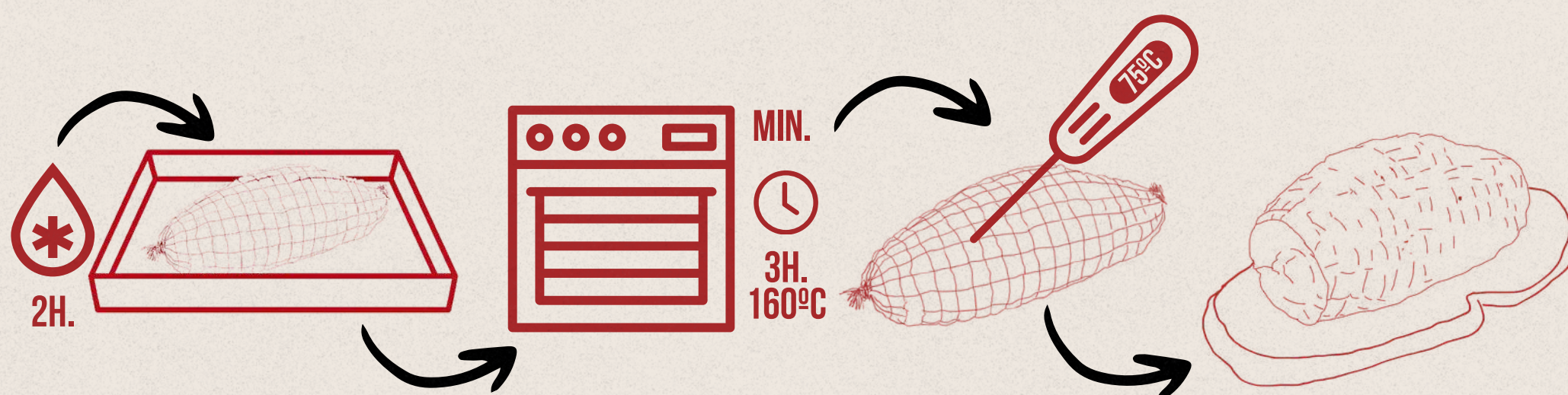
INGREDIENTI

Carne di tacchino 90%, acqua, sale, fibra vegetale, stabilizzante (E401), antiossidanti (E331iii, E301), proteine vegetali e aromi.



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POITRINE DE DINDE AVEC FILET



CUIT AU FOUR À CONVECTION

- 1.** Décongeler à température ambiante pendant 2 heures dans son emballage d'origine.
- 2.** Retirez de l'emballage et placez sur une plaque allant au four.
- 3.** Préchauffage : 30 minutes à 160 °C.
3 heures à 160 °C, couvercle et ventilation en marche.
45 minutes à découvert.
5 minutes sous le gril.
DURÉE TOTALE : 3,5 heures
- 4.** Servir avec son jus ou ajouter la sauce selon la recette.

INGRÉDIENTS

Viande de dinde 90%, eau, sel, fibres végétales, stabilisant (E401), antioxydants (E331iii, E301), protéines végétales et arôme.

