# Scandic Foods Wild Boar Frankfurter



## Ingredients

Product	Quantity
Wild Boar 120g	120.00 g
MCCAIN CHIPPY CHIPS £1.75PM 15X907G	220.00 g
Rochelle Crispy Onions 100g	3.00 g
Bostongurka Pickled Cucumber Relish	5.00 g
Wild Lingonberry Jam	3.00 g

#### Serves: 1

# Allergy Information









































# **Dietary Information**

Key: Suitable for











# Reference Intake

Each serving contains:

Energy	Fat	Saturates	Sugars	Salt
<b>2388.1</b> kJ <b>573.25</b> kcal	<b>33</b> g	<b>10.86</b> g	<b>3.18</b> <sub>g</sub>	<b>2.26</b> g



of your daily reference intake.

# Nutritional Summary

Energy	2388.1kJ 573.25kCal
Protein	19.15g
Carbohydrates	47.55g
of which sugars	3.18g
Non Milk Extrinsic Sugars	Og
Fat	33g
of which saturates	10.86g
Fibre	0.18g
Salt	2.26g
Sodium	0.77g
Iron	Omg
Calcium	Omg
Zinc	Omg
Folate	0µg
Vitamin A	0µg
Vitamin C	Omg

## Method & Recipe Notes

 $1. Fry the Frankfurter on medium heat in a frying pan for 4-7 minutes. \\ 2. Heat the oil in the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the basket and for the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °F. \\ Place chips into the pan or fryer to around 175 °C / 350 °C /$  $let them \ sizzle \ away \ from \ for \ 4-5 \ minutes \ until \ they're \ crisp \ and \ golden. \ 3. \ Lift \ the \ frying \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ oil. \ 4. \ Serve \ Frankfurter \ with \ chips, \ Lingonberry \ basket \ and \ shake \ off \ the \ oil. \ 4. \ Serve \ Frankfurter \ basket \$ Jam, Crispy Onions and Bostongurkha.

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