



## CARROT CHIPS



1

**Slice** the carrots using the TRS vegetable slicer.

First slice the white carrots, then yellow carrots, then the orange carrots and the purple carrots in this order.

⚠️ *Keep the colors separate.*



2

**Layer** the U-Pan baking trays with parchment paper.

**Place** carrots and season with:  
sugar • salt • olive oil • ginger •  
orange zest • lemon zest • rosemary •  
thyme • sage • garlic

**Mix** properly.



3

**Dry** the carrots in the SkyLine Premium<sup>S</sup> oven.

When done, **remove** the following:  
ginger • orange zest • lemon zest •  
thyme • sage • garlic



4

How to **portion**:  
Create **30 gr** packages.



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**zero waste**  
ALL TASTE

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- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
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