



Keep frozen at -18°C

Pali TEKEÑOS

Stuffed with
Cheese
Ready for frying!

- *Cheese
- *Guava and Cheese
- *American Cheese ?
- *Jalapeno, sausage and cheese
- *Caramel with cheese
- *Chocolate with cheese

Pali Tekeños A product by PALIQUESO LTDA

Cooking method

1. Cook from frozen
2. Fry at 180°C immediately after removing from freezer
3. Fry in enough oil for 3 to 4 minutes. The cheese sticks should be floating.

Otra opción:

Fry sticks at 356°F until golden brown and serve with desired dipping sauce.

(Freír los palitos a 356F hasta que alcancen un color dorado y servir con la salsa deseada)

4. Allow cheese sticks to stand for a couple of minutes before digging in!
Serve with Jam (to taste)
Dejar los palitos de queso en reposo durante un par de minutos antes de clavarse en ellos!
Servir con mermelada al gusto.



Ingredients: Fortified wheat flour, sugar, water, vegetable fat, refined and iodized salt, preservatives (calcium propionate)

- *Cheese
- * Cheese and guava
- *Cheddar cheese (?)
- * Cheese, jalapeno and sausage
- * Cheese and caramel
- *Cheese and chocolate

Try all our range of products: Pizza, Chicken Burger, Skewers, Patties, Black cake, Panzeroti, Cheese stick, Cakes and Baked products.



TRADUCCION PARA GENERAR EMPAQUES DE PALIQUESO LTDA

Patties

Beef Unit Wt. / Net Wt.
 Potatoes
 Cheese



SNACKS ? // APPETIZER

Keep frozen at -18°C

Mini Sticks

Ready for Frying!

Stuffed with cheese

750g N.Wt.

30pcs



Cooking method

1. Cook from frozen
2. Defrost 1 or 2 minutes in the microwave until the filling softens or Defrost for 2 hours at room temperature.
3. Fry in clean, hot oil (at 180°C) for 3 to 5 minutes. The mini sticks should be floating.

Otra opción:

Fry mini sticks at 356°F until golden brown and serve with desired dipping sauce. **(Freir los palitos a 356°F hasta que alcancen un color dorado y servir con la salsa deseada)**

4. Allow cheese sticks to stand for a couple of minutes before digging in! Serve with Jam, guacamole, thousand island (to taste)

Dejar los palitos de queso en reposo durante un par de minutos antes de clavarse en ellos! Servir con mermelada al gusto.



Ingredients: Fortified wheat flour, sugar, water, mozzarella cheese, margarine, refined and iodized salt, preservatives (calcium propionate)



Mini Panzeroti
 Keep frozen at -18C

Ready for Frying! 20pcs

- *Hawaiian
- *Sweet corn
- *Ham and cheese
- *Bacon
- *Sausage
- *Chicken
- * Toffee
- *Pork
- *Assorted

600g N.Wt.





Cooking method

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Otra opción:

Fry mini sticks at 356°F until golden brown and serve with desired dipping sauce. **(Freír los palitos a 356°F hasta que alcancen un color dorado y servir con la salsa deseada)**

4. Allow cheese sticks to stand for a couple of minutes before digging in! Serve with Jam, guacamole, thousand island (to taste)
Dejar los palitos de queso en reposo durante un par de minutos antes de clavarse en ellos! Servir con mermelada al gusto.

- *Hawaiian: Mozzarella cheese, pineapple and bacon
- *Ham and Cheese: Mozzarella cheese and ham
- *Ranchero: Mozzarella cheese and sausage
- *Chicken: Mozzarella cheese, vegetable protein chicken flavour, chicken and mushrooms.
- *Pork: Mozzarella cheese, pork flavoured vegetable protein and vegetables.
- * Sweet Corn: Mozzarella cheese, sweet corn and sausage.
- * Guava: Mozzarella cheese and guava.
- * Caramel: Mozzarella cheese and caramel.

Ingredients: Fortified wheat flour, sugar, water, vegetable fat, refined and iodized salt, preservatives (calcium propionate)