

Plaice 'cordon bleu'

by Mowi

The combination of ham and cheese is a 'classic' that is very popular in (toasted) sandwiches, in pasta, crisps and other savoury snacks and even in baby food. This popular combination also makes an excellent fit with the delicate, soft flavour of plaice. Once stuffed with slices of ham and cheese, the plaice fillets – caught sustainably by MSC certified fisheries in the North Sea – are coated with a crispy bread crumb coating. The combination of textures of the fish, the melting cheese and the crunch of the coating make this cordon bleu of plaice a delicious meal centre which is very easy to prepare.



Cordon bleu van schol 

Cordon bleu de plie 

Scholle 'Cordon Bleu' 



Product Information

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| Scientific name: | <i>Pleuronectes platessa</i> |
| Origin: | Caught in the north-east Atlantic Ocean (FAO 27) - North Sea |
| Sustainability: | MSC certified |
| Composition: | Natural plaice fillets, stuffed with slices of ham and cheese, in a crispy bread crumb coating, pre-fried |
| Range: | Ham & Cheese |
| Product weight: | 135g, 150g |
| Shelf life: | Frozen -18°C: 18 months Chilled 0-4°C - in MAP: T.b.d., depending on the logistic flow |

Preparation - from chilled

