

Potato-Spinach Knish 2021. Batch 'S'. 130g each.

We are working on the recipe and are asking for our participation with feedback. The idea is to package and market a knish.

Please share your experience. You can write your response on the paper form or get a PDF from tantes catering.com.

- Impressions of appearance of cooked product
- Impressions of overall flavor
- Impressions of texture
- Do you like the size? Should it be smaller or larger? (we are thinking of selling them in a package of three or four)
- Salt – Is it balanced? Does it need more? Less?
- What other ingredients/flavors do you taste?
Do you want more or less of something?
- Thoughts on the wrapper? Good? Needs work?
- Thoughts on the cooking experience. How clear/not clear are the instructions?
- Other comments