



Beef Cobbler with Mixed Peppers, Mushroom and Red Wine

Using Lucas Gravy Mix p/n 62092

Product make up:

For a 20lb/9.0 kgs you will need the following:

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced) (80vl)	54.0	10	11	4.86
Cold Water/ice	30.0	6	0	2.7
Gravy Mix p/n 62092	5.0	1	0	0.45
Red Wine	5.0	1	0	0.45
Red Pepper (diced)	2.0	0	7	0.18
Green Pepper (diced)	2.0	0	7	0.18
Mushroom (sliced)	2.0	0	7	0.18
Total	100	20	0	9.0

* Vegetables should be blanched, before adding to the mix

1. Cook the meat in the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix into the red wine to form a smooth blend.
3. The water that has evaporated / boiled off should be replaced before adding the gravy mix.
4. Add the blend to the cooked meat, stir well. Add the red and green peppers and the mushrooms. Bring to the boil and then allow to simmer for 5 minutes.
5. Cool as quickly as possible and fill into foil tray.
6. Make mini savoury scones and arrange around the side of the foil tray.