



## Cottage Pie

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 Minced (80vl)	52.0	10	5	4.68
Cold Water/ice	35.0	6	15	3.15
Gravy Mix p/n 62092	5.0	1	0	0.45
Carrots Diced	2.0	0	7	0.18
Swede Diced	2.0	0	7	0.18
Onion Diced	2.0	0	7	0.18
Mushroom Sliced	2.0	0	7	0.18
<b>Total</b>	<b>100</b>	<b>20</b>	<b>0</b>	<b>9.0</b>

\* Vegetables should be blanched, before adding to the mix

#### Method:-

1. Cook the minced meat in 80% of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in the remaining 20% of the cold water 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 carrot, swede, mushrooms and onions. Bring to the boil and then allow to simmer for 5 minutes.
5. Cool as quickly as possible and fill into trays. Pipe on Lucas Potato Topping Mix p/n 62087.
6. Bake the Cottage Pies @ 200°C/400°F/Gas 6, until internal temperatures each 72°C

**STORAGE:** Pies can either be stored under refrigeration or frozen.