



TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

TECHNICAL BULLETIN

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Bulletin No: 19A

The recipe below is formulated to meet the 2003 Meat Product Regulations. Products made to this recipe, using the meat stated will comply with the reserved description compositional requirements and will have the meat content stated. If you wish to use other meats you must ensure that your recipe complies with the 2003 regulations and you will need to calculate the meat content and QUID declaration.

ADDITIONAL RECIPES USING LUCAS LAMB GRAVY MIX P/N 62112

Lamb, Apricot & Rosemary Pie Filling Using Lucas Lamb Gravy Mix p/n 62112 (Contains 54% Lamb)

Recipe:-

	%	lb	oz	Kgs
Lamb Meat (Diced) 90vl	54.6	10	14	4.914
Dried Chopped Apricot	5.0	1	0	0.450
Finely fresh chopped Rosemary	0.4	0	2	0.036
Gravy Mix	5.0	1	0	0.450
Cold water/ice	35.0	7	0	3.15
Total	100	20	0	9.0

Method:-

1. Cook the meat in all of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in with the remaining 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. At this stage, add the chopped dried apricots and chopped rosemary stir well. Bring to the boil and then allow to simmer for five minutes.
5. Cool as quickly as possible and fill the Pie shells and then cover with lid.
6. Glaze the pies using Lucas Pastry Glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the pies @ 200°C/400°F/Gas 6, until internal temperatures reach 72°C.



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Lamb, Apricot & Mint Pie Filling
Using Lucas Lamb Gravy Mix p/n 62112
(Contains 54% Lamb)

Recipe:-

	%	lb	oz	Kgs
Lamb Meat (Diced) 90vl	54.5	10	14	4.905
Apricot Dried chopped	5.0	1	0	0.450
Fresh mint finely chopped	0.5	0	2	0.045
Gravy Mix	5.0	1	0	0.450
Cold water/ice	35.0	7	0	3.15
Total	100	20	0	9.0

Method:-

1. Cook the meat in all of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in with the remaining 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. At this stage, add the chopped dried apricots and chopped mint stir well. Bring to the boil and then allow to simmer for five minutes.
5. Cool as quickly as possible and fill the Pie shells and then cover with lid.
6. Glaze the pies using Lucas Pastry Glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the pies @ 200°C/400°F/Gas 6, until internal temperatures reach 72°C.



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Lamb with Red Wine and Mushroom Pie Filling
Using Lucas Lamb Gravy Mix p/n 62112
(Contains 50% Lamb)

Recipe:-

	%	lb	oz	Kgs
Lamb Meat (Diced) 90vl	50.0	10	0	4.5
Mushroom (chopped)	10.0	2	0	0.90
Red Wine	5.0	1	0	0.450
Gravy Mix	5.0	1	0	0.450
Cold Water	30.0	6	0	2.7
Total	100	20	0	9.0

Method:-

1. Cook the meat in all of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in with 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. At this stage, add the chopped chopped mushrooms stir well. Bring to the boil and then allow to simmer for five minutes.
5. Cool as quickly as possible and fill the Pie shells and then cover with lid.
6. Glaze the pies using Lucas Pastry Glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the pies @ 200°C/400°F/Gas 6, until internal temperatures reach 72°C.

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

Note:

- The pies can be frozen prior to glazing and baking and be baked off at a later date.
- Pies should be thoroughly thawed prior to baking.



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Shepherds Pie
Using Lucas Lamb Gravy Mix p/n 62112
(Contains 50% Lamb)

Recipe:-

	%	lb	oz	Kgs
Lamb Mince (Diced) 90vl	50.0	10	0	4.50
Diced Mushrooms	5.0	1	0	0.450
Diced Onions	5.0	1	0	0.450
Gravy Mix	5.0	1	0	0.450
Cold water/ice	35.0	7	0	3.15
Total	100	20	0	9.0

Method:-

Method:-

1. Cook the mince in all of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in with the remaining 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 mince. At this stage, add the chopped mushroom and onion, stir well. Bring to the boil and then allow to simmer for five minutes.
5. Cool as quickly as possible and fill in to trays. Pipe on Lucas Potato topping Mix p/n 62087.
6. Shepherd's pie can be sold chilled or frozen for sale.

Labelling/Legislation

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries as labelling on final products, customers are recommended to discuss the matter with their Local Trading Standards Department. If you wish to use other meats, please use the butcher's calculator www.foodstandards.gov.uk/foodindustry/guidancenotes/ to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.

For further information or advice on the product formulation or use of the ingredients please contact your sales representative or Kerry Ingredients (Lucas) on 01275 378 500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use