



Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

Product Recipe

Date: 03/01/16 - Version 2

Product Recipe No: 20053050 (J09A)

The recipe below is formulated to meet the 2014 Meat Product Regulations. Products made to this recipe, using the meats stated will comply with the reserved description compositional requirements and will have the meat content stated. If you wish to use other meats or change the visual lean content you must ensure that your recipe complies with the 2014 regulations and you will need to calculate the meat content and QUID declaration. . If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - www.lucas-ingredients.co.uk/products 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.

ADDITIONAL RECIPES USING LUCAS GRAVY MIX 20053050

Steak & Kidney Pie (Contains 40% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced) 90vl	40.0	8	0	3.60
Kidney diced	20.0	4	0	1.80
Cold Water	35.0	7	0	3.15
Gravy Mix 20053050	5.0	1	0	0.45
Total	100.0	20	0	9.0

Method:

1. Dice the beef and kidney into small bite size cubes, weigh the water and gravy mix, and assemble all the ingredients.
2. Put 80% of the water into a suitable sauce pan and cook until the meat is tender.
3. Top the pan up with water at the end of cooling to compensate for evaporation and steam loss
4. Mix the gravy mix, with the remaining 20% of the water and mix to a smooth blend.
5. Add the blend to the cooked meat, stir well. Bring to the boil and then allow to simmer for 5 minutes to thicken.
6. Cool the mixture as quickly as possible. When cool fill into pie shells and then cover with the lid after wetting the edges.
7. Seal the edges of the pie using a fork or similar tool. The pies can be frozen to bake off at a later date.
8. or bake the pies at 200°C/ 400°F/Gas 6, until the pastry is cooled, and the filling has reached an internal temperature of 72°C. The pies can be re-glazed 5 minutes prior to the end of cooling for a clear finished colour. Use Lucas Pastry glaze – 20053266 (Product Recipe J18)



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Steak, Mushroom & Ale Pie (Contains 57% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced) 90vl	57.0	11	6	5.13
Cold Water/ice	28.0	5	9	2.52
Ale Strong	7.0	1	7	0.63
Gravy Mix 20053050	5.0	1	0	0.45
Mushrooms (sliced)	3.0	0	10	0.27
Total	100.0	20	0	9.0

Steak, Stout and Shallot Pie (Contains 57% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced) 90vl	57.0	11	6	5.13
Cold Water/ice	28.0	5	9	2.52
Stout	7.0	1	7	0.63
Gravy Mix 20053050	5.0	1	0	0.45
Shallots (sliced)	3.0	0	10	0.27
Total	100.0	20	0	9.0

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

Method:-

1. Cook the meat in all of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in Ale or Stout (this depends on which of the above recipes you are following) 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 vegetables, 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 20053266(Product Recipe J18). 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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Meat & Potato Pie

Use technical bulletin **J09** to make the standard recipe. Before, the lid is placed on the pie, add par – boiled sliced potatoes.

Cottage Pie (Contains 52% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Minced (90vl)	52.0	10	5	4.68
Cold Water/ice	35.0	6	15	3.15
Gravy Mix 20053050	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
Total	100.0	20	0	9.0

* 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 20053040.
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.

Beef Cobbler with Mixed Peppers, Mushroom and Red Wine (Contains 54% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced) 90vl	54.0	10	11	4.86
Cold Water/ice	30.0	6	0	2.7
Gravy Mix 20053050	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	100.0	20	0	9.0

* Vegetables should be blanched, before adding to the mix



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Method:-

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.

STORAGE: Can either be stored under refrigeration or be frozen.

LABELLING:-

The product must be labelled in compliance with European Food Information to consumers Regulations No 1169/2011

For specific queries on Labelling of 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 on the Lucas Ingredients Web Site - www.lucas-ingredients.co.uk 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.

CONTACTING LUCAS:-

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45931000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.

At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.

For the full product range and further information please visit our website:

Website: www.lucas-ingredients.co.uk Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



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