



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: 20053072 (J07A)

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 CHICKEN SAUCE MIX 20053072**

Chicken & Mushroom Pie **(Contains 55% Chicken)**

Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	35.0	7	0	3.15
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Mushrooms	5.0	1	0	0.45
Chicken Sauce Mix 20053072	5.0	1	0	0.45
Cold Water/ice	35.0	7	0	3.15
Total	100.0	20	0	9.0

Chicken, Sweetcorn & Mixed Pepper Pie **(Contains 54% Chicken)**

Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Sweetcorn	3.0	0	10	0.27
Mixed Peppers	3.0	0	10	0.27
Chicken Sauce Mix 20053072	5.0	1	0	0.45
Cold Water/ice	35.0	7	0	3.15
Total	100.0	20	0	9.0

- Vegetables should be blanched, before adding to the mix.



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Chicken, Ham and Broccoli Pie (Contains 54% Chicken)

Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Ham (Diced)	3.0	0	10	0.27
Broccoli Florets	3.0	0	10	0.27
Chicken Sauce Mix 20053072	5.0	1	0	0.45
Cold Water/Ice	35.0	7	0	3.15
Total	100.0	20	0	9.0

- Vegetables should be blanched, before adding to the mix.

Chicken, Bacon and Leek Pie (Contains 54% Chicken)

Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Bacon (unsmoked) (Diced)	3.0	0	10	0.27
Leek (sliced)	3.0	0	10	0.27
Chicken Sauce Mix 20053072	5.0	1	0	0.45
Cold Water/ice	35.0	7	0	3.15
Total	100.0	20	0	9.0

- Vegetables should be blanched, before adding to the mix.

Method for the pies:-

1. Cook the diced chicken in 80% of the water until tender. Allow to cool slightly.
2. Blend the sauce mix in the remaining 20% of the cold water to form a smooth paste.
3. The water that has evaporated / boiled off should be replaced before the chicken sauce blend is added.
4. Add the blend to the cooked chicken, stir well. Bring to the boil and then allow to simmer for 5 minutes.
5. Cool as quickly as possible and fill into pie shells and then cover with the lid.
6. Glaze the pies using the 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.

STORAGE: THE PRODUCT SHOULD BE STORED EITHER UNDER REFRIGERATION OR BE FROZEN.



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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.

Chicken, White Wine, Mushroom and Pepper Cobbler (Meat Content 54%)

Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Chicken Sauce mix 20053072	5.0	1	0	0.45
Mushroom (Sliced)	3.0	0	10	0.27
White Wine	7.0	1	7	0.63
Cold Water/Ice	28.0	5	9	2.52
Mixed Peppers	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 diced chicken in 80% of the water, until tender. Allow to cool slightly.
2. Blend the sauce into the white wine to form a smooth paste.
3. The water that has evaporated / boiled off should be replaced before the chicken sauce blend is added.
4. Add the blend to the cooked chicken, stir well. Bring to the boil and then allow to simmer for 5 minutes.
5. Cool as quickly as possible and fill into a foil tray.
6. Make mini savoury scones and arrange around the side of the foil tray.

STORAGE: THE PRODUCT SHOULD BE STORED EITHER 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.



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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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