



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: 20053040 (J12A)

Potato Mash – Additional Recipes Using Lucas Potato Topping Mix 20053040

Recipe		<u>Plain Mash</u>		Kgs
		lb	oz	
Potato Topping Mix (20053040)	20.0	2	3	1.0
Cold Water	80.0	8	13	4.0
Total	100.0	11	0	5.0

Note: Fresh additions can be added to mash to create further additions to your range.
It recommended to precook and fresh additions before adding to the mash.

		<u>Mediterranean Mash</u>		Kgs
		lb	oz	
Hydrated Mash	94.7	10	7	4.735
Garlic Puree	0.7	0	1	0.035
Sun Dried Tomato	1.1	0	2	0.055
Black Olives	3.5	0	6	0.175
Total	100.0	11	0	5.0

		<u>Hash Mash</u>		Kgs
		lb	oz	
Hydrated Mash	81.0	8	15	4.05
Corned Beef	15.0	1	10	0.75
Onion	4.0	0	7	0.2
Total	100.0	11	0	5.0

		<u>Wholegrain Mustard Mash</u>		Kgs
		lb	oz	
Hydrated Mash	95.5	10	8	4.775
Wholegrain Mustard	4.5	0	8	0.225
Total	100.0	11	0	5.0

		<u>Leek and Smoked Bacon Mash</u>		Kgs
		lb	oz	
Hydrated Mash	86.0	9	8	4.3
Leek	5.0	0	8	0.25
Smoked Bacon	9.0	1	0	0.450
Total	100.0	11	0	5.0



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Bubble and Squeak

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	82.0	9	0	4.1
<i>Carrots</i>	6.0	0	11	0.3
<i>Cabbage</i>	7.0	0	12	0.35
<i>Onion</i>	5.0	0	9	0.25
Total	100.0	11	0	5.0

Minted Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	95.0	10	8	4.775
<i>Mint Sauce</i>	5.0	0	8	0.225
Total	100.0	11	0	5.0

Spring Onion and Cheddar Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	88.0	9	11	4.4
<i>Chopped Spring Onions</i>	7.0	0	12	0.35
<i>Grated Cheddar Cheese</i>	5.0	0	9	0.25
Total	100.0	11	0	5.0

Cheddar Chilli Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	90.5	10	0	4.525
<i>Grated Cheese</i>	8.5	0	14	0.425
<i>Chilli Paste</i>	1.0	0	2	0.05
Total	100.0	11	0	5.0

Pesto Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	95.5	10	8	4.775
<i>Pesto</i>	4.5	0	8	0.225
Total	100.0	11	0	5.0



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Tomato and Basil Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	97.0	10	10	4.85
<i>Sun Dried Tomato</i>	1.0	0	2	0.50
<i>Sun Dried Tomato puree</i>	0.5	0	1	0.25
<i>Fresh Basil</i>	1.5	0	3	0.75
Total	100.0	11	0	5.0

Colcannon Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	85.0	9	5	4.25
<i>Bacon</i>	5.0	0	9	0.25
<i>Onion</i>	5.0	0	9	0.25
<i>Cabbage</i>	5.0	0	9	0.25
Total	100.0	11	0	5.0

Neeps and Tatties

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	70.0	7	12	3.5
<i>Turnips</i>	15.0	1	10	0.75
<i>Swede</i>	15.0	1	10	0.75
Total	100.0	11	0	5.0

Celeriac Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	85.0	9	6	4.25
<i>Celeriac</i>	15.0	1	10	0.75
Total	100.0	11	0	5.0

Horseradish Mash

	%	lb	oz	Kgs
<i>Hydrated Mash</i>	95.5	10	8	4.775
<i>Creamed Horseradish</i>	4.5	0	8	0.225
Total	100.0	11	0	5.0



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	Somerset Mash			
	%	lb	oz	Kgs
Hydrated Mash	90.0	9	14	4.5
Dehydrated Apples	10.0	1	2	0.5
(Hydrated with Somerset Cider)				
Total	100.0	11	0	5.0

	Stilton & Chive Mash			
	%	lb	oz	Kgs
Hydrated Mash	91.0	10	0	4.55
Grated Stilton	7.5	0	13	0.375
Fresh Chives	1.5	0	3	0.075
Total	100.0	11	0	5.0

	Bombay Mash			
	%	lb	oz	Kgs
Hydrated Mash	97.0	9	9	4.35
Curry Paste	4.5	0	8	0.225
Spinach	1.5	0	3	0.075
Onion	7.0	0	12	0.35
Total	100.0	11	0	5.0

Method

1. Weigh out the dry potato mix into a bowl.
 2. Take the measured water and mix into the potato mix. Thoroughly mix together.
 3. Leave to hydrate for 5 minutes
 4. The product is now ready to use
- Note:** Fresh additions can be added to mash to create further additions to your range.

STORE UNDER REFRIGERATION



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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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