



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 02/12/15 - Version 2

Product Recipe No: 20053050 (F27)

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.

Steak Pie Filling Using Lucas Gravy Mix - 20053050 (Contains 60% Beef)

Recipe:

	%	lb	oz	Kgs
Beef (90vl)	60.0	12	0	5.4
Cold water/ice	35.0	7	0	3.15
Lucas Gravy Mix 20053050	5.0	1	0	0.45
Total	100.0	20	0	9.0

Sous Vide Method:

1. Bring 80% of the water to the boil, and take off the heat.
2. Blend the gravy mix in the remaining 20% of the cold water to form a smooth paste.
3. Add the gravy blend to the boiled water, stir well. Bring back to the boil and then allow to simmer for 5 minutes.
4. Put the meat into vacuum pouches, and pour in the gravy mix. Make sure the gravy is cool before putting in pouch.
5. Seal the bags, and place into a ham boiler or special steam cooker
6. Cook at 80° C for 5-6 hours, (or overnight) depending on the cut of meat. If you are going to cook overnight and a longer time lower temp to 70° C.
7. Cool as quickly as possible and refrigerate until needed.

Baking

1. Fill the pie meat & gravy mix into pie shells and then cover with the lid.
2. Make a small hole in the lid for the steam to escape.
3. 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.
4. Bake the pies @ 200° C/400° F/Gas6, until an internal temperature of 72° C is reached, and the pastry is well baked.

Tip

Heat the oven and baking trays prior to loading the oven

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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