



## 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 3

Product Recipe No: 20356156  
20357427 20355695 20052865 (F15)

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](http://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 AND KIDNEY PIES

USING: TOP TASTE BEEFY PIE GRAVY MIX 20356156

TOP TASTE FREEZABLE BEEFY PIE GRAVY MIX 20357427

TOP TASTE FREEZABLE BEEFY PIE GRAVY MIX WITH ONION 20355695

SEASONED THICKENER 1892 20052865

(CONTAINS 48% BEEF, 10% OX KIDNEY)

#### RECIPE:

	%	1b	oz	Kg
Diced Beef (80VL)	50.0	10	0	4.5
Diced Ox Kidney	10.0	2	0	0.9
Cold Water / Ice	35.0	7	0	3.15
Seasoned Thickener/Gravy Mix	5.0	1	0	0.45
<b>Total</b>	<b>100.0</b>	<b>20</b>	<b>0</b>	<b>9.0</b>

#### METHOD:

- 1) Cook the beef and kidney in 90% of the water until tender.
- 2) Blend the gravy mix/seasoned thickener in the remaining 10% of the cold water to form a smooth paste.
- 3) The water that has evaporated /boiled off should be replaced before adding the gravy mix or thickener.
- 4) Add the gravy mix/seasoned thickener to the cooked meat, stir in well. Bring to the boil and simmer for 5 minutes.
- 5) Cool as quickly as possible and fill into required pie shells and lid off. The weight of pastry to Filling should be equal.
- 6) Bake the pies at 200°C / 400° F./ Gas Mark 6
- 7) Glaze the pies using Lucas Pastry Glaze 20053266 (Product Recipe J18)



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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](http://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](http://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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