



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 04/07/18 - Version 1

Product Recipe No: 20053050 (J31)

Beef Hot Pot **Using Lucas Pie Gravy Mix – 20053050**

Recipe: (makes 2 trays – Scale up accordingly)

Ingredients:-

Diced Beef (Chuck steak or similar cut) – 450g
Diced Carrots – 75g
Diced Shallots – 75g
Pie Gravy Mix – 50g
Cold water – 350g (use 80% water (280g) to cook the beef meat. Remaining 20% (70g) to make your gravy slurry
Diced Potatoes (or sliced)

Method:-

1. Add the diced Beef Meat to a pan with 80% of the cold water. Bring to the boil and simmer for approx. 2 – 2 ½ hours, until the desired texture of the meat is achieved.
2. 10-15 minutes before the end of cooking add the carrots and shallots to the pan. Then allow to cool slightly.
3. To make the gravy mix. Add the pie gravy mix to a bowl, along with the remaining 20% of the water in the recipe. Mix thoroughly. Add this to the pan and bring back to the boil and then simmer for 5 minutes. Stirring continuously.
4. Allow the mixture to cool. Then assemble your dish.
5. Place the mixture into ovenable trays and place the potatoes on the top.

The Beef Hotpot can be sold as a kitchen ready product, either in foil, cpet or similar ovenable trays

Note: The sauce is freeze stable, so is suitable for making in large batch sizes.

Cooking instructions:

- Oven cook. Cooking temperature 190°C
- Cook until piping hot, or an even temperature of 72°C is reached.



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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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