

# 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: 20053032 (J27)** 

### **Creamy Potato Gratin** Using Lucas Bechamel Sauce Mix - 20053032

A great side dish for Pork Chops, Sausages or a Roast dinner

Recipe: (makes 2 trays - Scale up accordingly)

#### Ingredients:-

Sliced Potatoes (Parboiled) 500g

Made up Bechamel Sauce 400g (60g Bechamel Sauce Mix and 340g Cold Water) (200g for each tray) Grated Orange Cheddar Cheese 100g

Dried Breadcrumbs, blended with mixed herbs – 40a

#### Method:-

- 1. Parboil the sliced potatoes 10-15 mins (allow to cool) and then place in your trays
- 2. To make the béchamel sauce. Weigh out the dry béchamel sauce mix in the recipe above and add the measure amount of water. Mix both thoroughly together.
- 3. Pour over the made up béchamel sauce over the sliced potatoes
- 4. Sprinkled on the Cheddar cheese
- 5. Sprinkle over the top some dried breadcrumb blend with mixed herbs

The Creamy Potato Gratin 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.

#### 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 guid 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.

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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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