

Cottage Pie



Ingredients

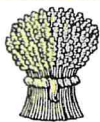
Description	Ptn	10ptn	50ptn	100ptn	200ptn
Onions	25 g	250 g	1.25 kg	2.5 kg	5 kg
Gravy Mix	3 g	25 g	125 g	250 g	500 g
Water	33 ml	333 ml	1.67 L	3.33 L	6.67 L
Fresh Tomatoes	8 g	75 g	375 g	750 g	1.5 kg
Potatoes Mids	42 g	417 g	2.08 kg	4.17 kg	8.33 kg
Lean Minced Beef	67 g	667 g	3.33 kg	6.67 kg	13.33 kg
Peas	5 g	50 g	250 g	500 g	1 kg
Carrots	5 g	50 g	250 g	500 g	1 kg

Method

Brown the mince in a large pan.  
 Sweat the onions and diced carrots then add the mince.  
 Make the gravy and add to the mince, stir and simmer for about 1hr  
 Add the peas, then pour the beef into tins.  
 Boil the potatoes and make a nice mash, pipe onto mince..  
 Return the oven to 200c until heated through and browned.  
 Serve hot.

Assembled Tags

SO<sub>2</sub>



Contains Sulphur Dioxide & Sulphites > 10mg/Kg

Contains Wheat