



TECHNICAL INFORMATION

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TECHNICAL BULLETIN

Date: 16/10/09 – Version 4

Bulletin No: J09A

The recipe below is formulated to meet the 2003 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 2003 regulations and you will need to calculate the meat content and QUID declaration.

ADDITIONAL RECIPES USING FTG GRAVY MIX P/N 61871

Steak, Mushroom & Ale Pie (Contains 54% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced)(80vl)	57.0	11	6	5.13
Cold Water/ice	28.0	5	9	2.52
Ale Strong	7.0	1	7	0.63
Gravy Mix p/n 61871	5.0	1	0	0.45
Mushrooms (sliced)	3.0	0	10	0.27
Total	100	20	0	9.0

Steak, Stout and Shallot Pie (Contains 54% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced)(80vl)	57.0	11	6	5.13
Cold Water/ice	28.0	5	9	2.52
Stout	7.0	1	7	0.63
Gravy Mix p/n 61871	5.0	1	0	0.45
Shallots (sliced)	3.0	0	10	0.27
Total	100	20	0	9.0



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* Vegetables should be blanched, before adding to the mix

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Method:-

1. Cook the meat in all of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in Ale or Stout (this depends on which of the above recipes you are following) to form a smooth blend.
3. The water that has evaporated/boiled off should be replaced before adding the gravy mix.
4. Add the blend to the cooked meat. At this stage, add the vegetables, stir well. Bring to the boil and then allow to simmer for five minutes.
5. Cool as quickly as possible and fill the Pie shells and then cover with lid.
6. Glaze the pies using FTG Pastry Glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the pies @ 200°C/400°F/Gas 6, until internal temperatures reach 72°C.

STORAGE: Pies can either be stored under refrigeration or frozen.

Note:

- The pies can be frozen prior to glazing and baking and be baked off at a later date.
- Pies should be thoroughly thawed prior to baking.

Meat & Potato Pie

Use technical bulletin **J09** to make the standard recipe. Before, the lid is placed on the pie, add par – boiled sliced potatoes.

Cottage Pie (Contains 49% Beef)

Recipe:-

	%	lb	oz	Kgs
Beef Minced (80vl)	52.0	10	5	4.68
Cold Water/ice	35.0	6	15	3.15
Gravy Mix p/n 61871	5.0	1	0	0.45
Carrots Diced	2.0	0	7	0.18
Swede Diced	2.0	0	7	0.18
Onion Diced	2.0	0	7	0.18
Mushroom Sliced	2.0	0	7	0.18
Total	100	20	0	9.0

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Method:-

1. Cook the minced meat in 80% of the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix in the remaining 20% of the cold water to form a smooth blend.
3. The water that has evaporated/boiled off should be replaced before adding the gravy mix.
4. Add the blend to the cooked meat, stir well. Add the carrot, swede, mushrooms and onions. Bring to the boil and then allow to simmer for 5 minutes.
5. Cool as quickly as possible and fill into trays. Pipe on Lucas CWT Potato Mix p/n 19855.
6. Bake the Cottage Pies @ 200°C/400°F/Gas 6, until internal temperatures each 72°C

STORAGE: Pies can either be stored under refrigeration or frozen.

Beef Cobbler with Mixed Peppers, Mushroom and Red Wine **(Contains 51% Beef)**

Recipe:-

	%	lb	oz	Kgs
Beef Meat (Diced) (80vl)	54.0	10	11	4.86
Cold Water/ice	30.0	6	0	2.7
Gravy Mix p/n 61871	5.0	1	0	0.45
Red Wine	5.0	1	0	0.45
Red Pepper (diced)	2.0	0	7	0.18
Green Pepper (diced)	2.0	0	7	0.18
Mushroom (sliced)	2.0	0	7	0.18
Total	100	20	0	9.0

* Vegetables should be blanched, before adding to the mix



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Method:-

1. Cook the meat in the water until tender. Once cooked allow to cool slightly.
2. Blend the gravy mix into the red wine to form a smooth blend.
3. The water that has evaporated / boiled off should be replaced before adding the gravy mix.
4. Add the blend to the cooked meat, stir well. Add the red and green peppers and the mushrooms. Bring to the boil and then allow to simmer for 5 minutes.
5. Cool as quickly as possible and fill into foil tray.
6. Make mini savoury scones and arrange around the side of the foil tray.

STORAGE: Can either be stored under refrigeration or be frozen.

Labelling/Legislation

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries as labelling on 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 www.foodstandards.gov.uk/foodindustry/guidancenotes/ 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.

For further information or advice on the product formulation or use of the ingredients please contact your sales representative or Kerry Ingredients (Lucas) on 01275 378 500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use



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