



Shepherd's Pie Recipe



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Recipe Items:	1 Portion	5 Portions
PE Beef (PE#21731)	#10 Scoop (100 gm)	500 gm (17.7 oz)
Mashed Potatoes	#24 Scoop (38 gm)	190 ml (6.2 oz)
Beef Gravy	1 fl oz (30 ml)	150 ml (5 fl oz)

Nutritional analysis presented contains only these ingredients

1 cm chub slice = approx. 40gm,
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service- Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.



2. Plate the #10 Scoop (100 gm) of beef mousse. With the back of the scoop, create a small depression or divot in the centre of the beef mousse (pie base).



3. Place the #24 Scoop (38 gm) of mashed potatoes on top of the beef mousse. Using the back of the scoop evenly spread the mashed potatoes over the top.

If cold plating, make sure to spread out so the plate cover can fit tight.



4. To finish, cover the shepherd's pie with 1 fl oz (30 ml) of beef gravy.

Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.

Options: add vegetables as desired. Different styles/versions include combinations of: corn, green peas, carrots, etc. For additional flavours and variety, add ground herbs.

Nutrition Facts Valeur nutritive

Amount	% Daily Value
Teneur	% valeur quotidienne
Per 1 plate (160g) / par 1 plate (160g)	
Calories / Calories 200	
Fat / Lipides 7g	11%
Saturated / satures 2.5g	
+ Trans / trans 0g	13%
Cholesterol / Cholesterol 20mg	
Sodium / Sodium 660mg	28%
Carbohydrate / Glucides 21g	7%
Fibre / Fibres 1g	6%
Sugars / Sucres 1g	
Protein / Proteines 16g	
Vitamin A / Vitamine A	2%
Vitamin C / Vitamine C	4%
Calcium / Calcium	4%
Iron / Fer	15%