

Kumara Cottage Pie with Long Green Beans



Standard:

ONLY USE WHITE WASH TO THICKEN THIS.
 Check there enough tomato paste in the mince.
 Taste the product for flavour, seasoning and texture.
 The mince needs to be very thick and tasty.

Food Safety Tips:

Wash your hands before and during and the making of this recipe .
 When tasting use a jug with hot water and a clean spoon.
 Use food-handling gloves when handling food.
 Sanitise all work surfaces when finished.

Ingredients:				Produces:	400 serve
				Scaled:	10 serve
Production Qty.	Scaled Qty.	Unit	Item	Sub-Recipe?	
10	0.25 kg		Mixed Vegetables - 5 kg		
35	0.875 kg		Beef - Mince		
1,500	37.5 g		Veg - Tomato Paste A10		
150	3.75 g		Curry Powder 1 kg bag		
30	0.75 kg		Veg - Kumara Frozen 10kg		
400	10 g		Beef Stock BOOSTER MAGGI 8 kg		
2,000	50 g		Flour Bakers - 20 kg		
100	2.5 g		Parsley dried 500		
20	0.5 kg		Veg - Beans Whole Long 2kg		

Method:

Place the mince, tomato paste, beef stock and some water into a pot.
 Bring to the boil and cook the mince for 40-60 minutes.
 Steam or boil kumara until soft and ready for mashing.
 Mix flour and a little water together to make a paste (white wash).
 Add the white wash, a little at a time and bring back to the boil.
 Allow to cook our for another 15 to 20 minutes (mince needs to be thick).

Add the mixed vegetables.

Add the curry powder and taste. Add more beef stock if needed. Stir and cook out.

Pour the mince into each tray $\frac{1}{2}$ full (the mince needs to be tasty and very thick).

Allow to cool slightly and form a skin.

Mash the kumara. Add salt and pepper and butter. Taste.

Add some parsley and mix in.

Spread over mince and sprinkle with cheese.

Bake in oven at 160 degrees until brown on top.

Tray up the sauce for service.

Steam the beans until cooked.

Add butter, salt and pepper.