



Food For Thought Recipe and Allergen Card

Cheese and Onion Plate Pie

100 Portions

Ingredient	Hannah Product Code	Quantity
Potatoes (Peeled and ¼)		10kg
Onions		5kg
Cheddar Cheese	C000485	3kg
Shortcrust Pastry (as per FFT recipe)		7kg
Beaten Whole Egg	C000350	5
Margarine	C000266	
Salt and Pepper		To taste

RECIPE METHOD – ALLERGENS

1. In a pan of cold, salted water bring the potatoes to the boil, drain and mash with margarine, salt and pepper
2. Fry the onions, sliced, until translucent and slightly golden, fold through mash
3. Add the cheese to the potato
4. Allow to cool slightly
5. Using lightly greased plates, line each one with pastry and prick with a fork
6. Add the filling
7. Top with pastry
8. Brush with egg
9. Cook at 170 for 30 minutes or until browned on top and piping hot throughout

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...