



Food For Thought Recipe and Allergen Card

Corned Beef Hash

100 Portions

Ingredient	Hannah Product Code	Quantity
Corned Beef	D001566	2.72kg Tin
Potatoes – Peeled 1/4]		15k
Sliced Bread (crusts)		10 Slices
Mixed Herbs	D001161	2 tbsp
Salt	D001199	
Pepper	D001103	
Margarine	C000266	500g
Grated Cheddar	C000485	
Onion - diced		1k
Carrot – finely diced		1k
Olive oil		For frying
Garlic - diced		

RECIPE METHOD – ALLERGENS

1. Add the prepared potatoes to a large pan
2. Cover with cold water and bring to the boil
3. Simmer for 15 minutes or until the potatoes are just tender
4. Drain the potatoes into a colander, leave in the colander for 5 minutes allowing for any excess liquid to drain off
5. In a heavy bottomed sauce pan heat some oil for frying
6. Add the diced carrot and cook for 2 minutes stirring regularly
7. Add the onion and cook for 2 minutes
8. Add the garlic and turn down the heat, allowing the carrot to cook fully
9. Using the planetary mixer beater attachment, mash the potatoes until smooth
10. Season to taste and add the **margarine**
11. Dice the corned beef
12. Place the bread crusts on a baking tray and cook for 15 minutes in the oven or until dry and brittle – but not burned!
13. Allow to cool and blend using a food processor
14. Mix the cooked vegetables, mashed potato and corned beef and add to a ceramic baking dish
15. Top with breadcrumbs, grated cheese and mixed herbs
16. Bake for 15 minutes at 200°C or until golden and piping hot

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...