



Food For Thought Recipe and Allergen Card

Sausage and Mash

100 Portions

Ingredient	Hannah Product Code	Quantity
Sausages		200
Potatoes – Peeled		25kg
Margarine	C000261	500g
Milk		500ml
Salt		2 tbsp
Pepper		2tbsp
Onion - Sliced		2kg
Gravy Sauce (see recipe)		10l

RECIPE METHOD – ALLERGENS

1. Quarter the peeled potatoes and add to a large heavy bottomed sauce pan and cover with cold water
2. Bring to the boil slowly and reduce to a simmer
3. After 20 minutes the potatoes will be soft but will not have taken on too much water
4. Drain into a colander
5. Allow to drain for 5 minutes in the colander as this will allow excess steam to evaporate from the potatoes preventing them from going soggy
6. Using a planetary mixer, mash the potatoes adding milk and margarine to add richness and add the salt and pepper, adjusting further if necessary
7. Cook the sausages until well browned
8. Slice the onions and fry in olive oil
9. Add gravy sauce and cook for 10 minutes

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...