



Corned Beef Hash

Ingredient	10 Portions	50 Portions	100 Portions
Corned Beef	272g	1.36kg	2.72kg Tin
Potatoes – Peeled 1/4]	1.5kg	7.5kg	15kg
Sliced Bread (crusts)	1 slice	5 slices	10 Slices
Mixed Herbs	pinch	1 tbsp	2 tbsp
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Margarine	50g	250g	500g
Grated Cheddar			
Onion – diced	100g	500g	1kg
Carrot – finely diced	100g	500g	1kg
Olive oil	For frying	For frying	For frying
Garlic – diced			

Key Points

Try not to add too much salt to this dish as the corned beef will already have a high salt content

Method

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

Allergens Milk