



Sausage and Mash

Ingredient	10 Portions	50 Portions	100 Portions
Sausages	20	100	200
Potatoes – Peeled	2.5kg	12.5kg	25kg
Margarine	50g	250g	500g
Milk	50ml	250ml	500ml
Salt	pinch	1 tbsp	2 tbsp
Pepper	pinch	1 tbsp	2 tbsp
Onion – Sliced	200g	1kg	2kg
Gravy Sauce (see recipe)	1 ltr	5 ltrs	10 ltrs

Key Points

For effective portion control you could use an ice cream scoop to serve the mash potato with.

This recipe/allergen info is correct for the sausages supplied by Ulverston meat company. If you are using a different sausage it is important that you check the ingredients and state any difference in allergen information on your menu board.

Method

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

Allergens Margarine, Milk