

Shepherdess Pie



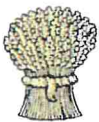
Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Soya Mince	20 g	200 g	1 kg	2 kg	4 kg
Lentils Green/Brown	40 g	400 g	2 kg	4 kg	8 kg
Onions	10 g	100 g	500 g	1 kg	2 kg
Carrots	20 g	200 g	1 kg	2 kg	4 kg
Dried Mixed Herbs	0 g	1 g	5 g	10 g	20 g
Plain Flour	0 g	4 g	20 g	40 g	80 g
Potatoes Mids	60 g	600 g	3 kg	6 kg	12 kg
Peas	5 g	50 g	250 g	500 g	1 kg

Method

Cook lentils and drain.
Sweat the onions until soft, add the mince and allow to brown.
Add the grated carrot, mix herbs, lentils, peas and stock
Mix flour with a little water and add to thicken.
Cook potatoes and mash
Place mashed potatoes over the mince
Bake in a hot oven at 170c until the potatoes are brown.

Assembled Tags



Contains Wheat