

## Looks Like



## Ingredients

Ingredient	Quantity	Unit
CARROTS	150.00	g
RED ONIONS	100.00	g
WHOLE PEELED POTATOES	500.00	g
Brake Free Range Eggs Med 5 Dozen RA1x60	0.50	Each
Sysco Classic Mozz Cheddar Grate 1x1kg	150.00	g
Sysco Classic Paprika Pepper 1x480g	1.50	g
Sysco Classic Whole Green Beans 1x2.5kg	150.00	g
Cannellini Beans 1x800g KC1	200.00	g
Cooks Co Garlic Puree 1x1.2kg	5.00	g
Puff Pastry sheet 23 X15 302538 12x625G	0.50	Each

## Preparation Notes

Description - Butter beans, potato dice, veg, topped with cheese and baked inside filo pastry

Method:

1. Cook and mash the potatoes and allow to cool.
2. Dice and cook the carrots & onion until just soft and cool.
3. Add all of the ingredients, except the pastry to the potatoes and stir well.
4. Spoon the mixture down one side of the pastry sheets.
5. Smooth the mixture into a sausage shape.
6. Fold the empty side of pastry over the mixture and crimp all edges to seal.
7. Roll the strudel over to rest with the seam side down.
8. Cover and chill for 30 minutes.
9. Brush with egg wash and make diagonal slits on the top
10. Bake at Gas 7, 220&deg;C for 35-40 minutes until deep golden and crispy all over.

Hints/Tips - Garnish with chopped parsley

## Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	Y
MILK	Y
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	MC
OATS	N

**Y** : YES  
**N** : NO  
**MC** : MAY CONTAIN  
**O** : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)