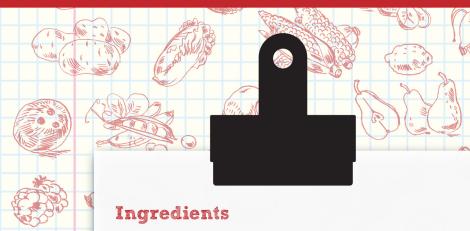


## Potato, Cheese & Veg Strudel



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 Classc 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 Pastrysheet 23 X15 302538 12x625G	0.50	Each

## **Preparation Notes**

 $\label{lem:decomposition} \mbox{Description - Butter beans, potato\ dice, veg, topped\ with\ cheese\ and\ baked\ inside\ filo\ pastry$ 

## 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.
- $5. \ \mbox{Smooth}$  the mixture into a sausage shape.
- $\ensuremath{\mathsf{6}}.$  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°C for 35-40 minutes until deep golden and crispy all over.

Hints/Tips - Garnish with chopped parsley



Looks Like

## 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	M
OATS	N

