

Looks Like



Ingredients

Ingredient	Quantity	Unit
CARROTS	150.00	g
RED ONIONS	100.00	g
WHOLE PEELED POTATOES	500.00	g
Brakes 5 Dozen Fresh Medium Eggs	0.50	Each
Sysco Classic Grated Mozzarella & Cheddar Cheese Mix	150.00	g
Sysco Classic Paprika	1.50	g
Brakes Whole Green Beans	150.00	g
Cannellini Beans in Water	200.00	g
Cooks Garlic Puree	5.00	g
Puff Pastry Sheets	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°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	MC
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	Y
MILK	Y
MUSTARD	MC
LUPIN	MC
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

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