

Looks Like



Ingredients

Ingredient	Quantity	Unit
Cooks Garlic Puree 1x1.2kg	5.00	g
Brakes Paprika Pepper 1x500g	1.50	g
Brakes Whole Green Beans	150.00	g
Brake Cannellini Beans 1x800g (KC1)	200.00	g
Puff Pastry sheet	0.50	Each
WHOLE PEELED POTATOES	500.00	g
CARROTS	150.00	g
RED ONIONS	100.00	g
Brakes 5 Dozen Fresh Medium Eggs	0.50	Each
Brakes Mozzarella & Cheddar Grated 1x1kg	150.00	g

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	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	N
OATS	N

Y : YES
N : NO
M/C : MAY CONTAIN
0 : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)