

FLEXING MASH POTATOES



RECIPE:

Dauphine Potatoes

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
01485	Frozen	Everyday Favourites Mashed Potato	1kg	4x2.5kg*
	Ambient	Water	1/2 litre	
34079	Ambient	Everyday Favourites Plain Flour	250g	1x16kg
04439	Ambient	Everyday Favourites Cooking Salt	1g	4x3kg*
01586	Chilled	Everyday Favourites Unsalted Butter	200g	20x250g
09126	Chilled	Everyday Favourites Free Range Medium Eggs	8	1x180

Prep Time: 5 mins

Time to cook: 20 mins

Method:

For the mash potato:

- Heat and mix the mashed potato until smooth

For the choux pastry:

- In a pan, place the water and butter. Heat until the butter is melted, then remove from the heat
- Add the sieved flour and salt into the pan and mix until smooth. Return to the heat and beat until the mixture forms a ball leaving the edges of the pan
- Remove from the heat and allow to cool a little, then gradually beat in the eggs, mixing well in-between additions to keep the paste thick and smooth. The paste should be a dropping consistency

For cooking:

- Combine the choux pastry with the mashed potato and mold into cylinder shapes
- Deep fry in hot oil until golden, then drain onto paper before serving

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RECIPE:

Potato Gnocchi with Tomato and Basil Sauce

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
01485	Frozen	Everyday Favourites Mashed Potato	1.5kg	4x2.5kg*
09126	Chilled	Everyday Favourites Free Range Medium Eggs	5	1x180
34079	Ambient	Everyday Favourites Plain Flour	450g	1x16kg
For the sauce:				
17576	Ambient	Everyday Favourites Chopped Tomatoes	800g	6x2.5kg
70358	Ambient	Everyday Favourites Mixed Herbs	3g	6x140g*
50781	Chilled	Parmigiano Reggiano PDO Flakes	200g	12x500g*

Prep Time: 15 mins

Time to cook: 5 mins

Method:

For making the gnocchi:

- Heat and stir the potato until it's very smooth
- Make a well in the centre and add the egg, then sprinkle over half of the flour
- Mix together carefully to keep the potato mix light. Add a little more flour if it's too sticky but do not allow it to become too dry. You should have a soft dough which you can mold
- Divide mix into 4 pieces and roll each one into a long thin "rope" about 1 cm wide - use a little flour on the board to prevent sticking
- Cut the ropes into 1-2 cm pieces and shape each piece with a slight hollow on one side to help absorb the sauce. Then press the other side on a fork to get the traditional pattern of gnocchi
- Drop gnocchi a few at a time into a large pan of boiling salted water and cook for 2-3 minutes. When they are cooked they will float to the top, remove with a slotted spoon straight into the serving dish

For the sauce:

- Whilst cooking the gnocchi, heat the tomatoes in a pan with the basil and allow to reduce for 5 minutes to create a sauce, season
- Serve over the gnocchi with flaked parmesan shavings

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RECIPE:

Cheesy Potato Cakes topped with Sour Cream and Chives

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
01485	Frozen	Everyday Favourites Mashed Potato	1kg	4x2.5kg*
75634	Chilled	Spring Onion	80g	1 x 100g
09126	Chilled	Everyday Favourites Free Range Medium Eggs	2	1x180
34079	Ambient	Everyday Favourites Plain Flour	60g	1x16kg
29716	Chilled	Everyday Favourites Grated Mozzarella & Mild Cheddar Mix	200g	5x1kg*
50396	Ambient	Everyday Favourites Cracked Black Peppercorn	1g	6x450g*
27085	Chilled	Set Soured Cream	200g	3x2kg*
75118	Chilled	Chives	5g	1 x 100g

Prep Time: 10 mins

Time to cook: 10 mins

Method:

For making the cakes:

- Heat and beat to smooth the mashed potato, then allow it to cool
- Thinly slice the spring onions and add to the potato with the beaten egg, half the flour and the grated cheese mix. Then season with black pepper
- Mix well to a stiff consistency
- Portion the mix into 10 cakes and shape. Use the leftover flour to dust the cakes and allow to chill

For cooking:

- Heat a little oil in a pan and place the cakes in.
- Brown on one side for 4 minutes, then gently flip over and continue to cook until the centre reaches 75C
- Drain on paper before serving
- Serve it with a spoon of soured cream and finely chopped chives