

Cottage Pie Yorkie Wrap

Giant yorkshire pudding wrapped around a delicious plant based cottage pie with beans, lentils, crushed potatoes and vegetables



Food Labelling...

EU Label values per 100g

Serves 1

	PER 100G	%RI	PER 410G SERVING	%RI
Energy(Kj)	659 kJ	8%	2703 kJ	32%
Energy(kcal)	157 kcal	8%	644 kcal	32%
Fat	5.3 g	8%	22 g	31%
of which saturates	1.6 g	8%	6.4 g	32%
Carbohydrate	21 g	8%	88 g	34%
of which sugars	4.1 g	5%	17 g	19%
Fibre	2.6 g	10%	11 g	44%
Protein	4.6 g	9%	19 g	38%
Salt	0.69 g	12%	2.8 g	47%
HFSS Rating	-2	points		

CONTAINS:



MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
CASHEWS,
WALNUTS,
PISTACHIOS

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

	Quantity:	Description:
132834 Aunt Bessie's Yorkshire Bases - BRAKES	150g	1x Each
128406 Brakes Vegan Cottage Pie (24 May 2023)	175g	0.5x Each
114427 - 114427 Ardo Red Cabbage & Apple - BRAKES	60g	3 Pellets
135418 Sheese Vegan Grated Matured 1kg - BRAKES	25g	
14780 Migj Baking Parchment Cutter Box 45cm x 75m - BRAKES	6g	35cm x 45cm

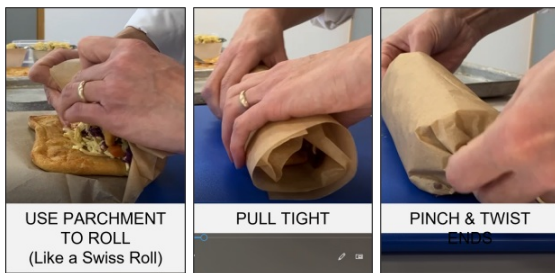
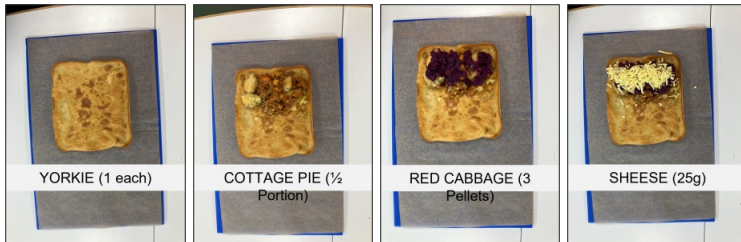
Cooking Instructions & Notes

MISE EN PLACE

- Defrost red cabbage
- Defrost Cottage pie
 - split portions in half
- Defrost Yorkshire Pudding
 - wrap in clingfilm while defrosting to keep from edges crisping

PREPARATION

- Assemble ingredients as per below



- Refrigerate until required for service

SERVICE

- Bake in preheated oven (200°C) for 8-10 mins or until piping hot throughout
- Cut in half and serve in your dish of choice

NOTES

- This recipe will be equally well suited to being reheated in a Combi-Oven (MerryChef or Similar)