



BANGERS & MASH

Recipes

Potato Cone

- 340 g milk
- 250 g cake flour
- 85 g sugar
- 35 g almond powder
- 10 g salt
- 20 g cocoa butter
- 70 g potato puree
- pinch of baking soda

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm.

Banger Sausage

- 250 g minced pork shoulder
- 100 g minced pork fat
- 25 g white bread crumbs
- 25 g chicken stock
- salt, pepper, mace, marjoram and sage to taste

Mix all the ingredients together and pipe into sausage casing. Refrigerate for a few hours before grilling or pan-frying.

Mashed Potatoes

- 300 g Idaho potatoes, boiled and strained
- 70 g milk
- 50 g butter
- salt, pepper to taste

Heat the milk and butter and pour over the milled cooked potatoes. Whisk until smooth, season.

Duchesse Potato Sticks

- 300 g mashed potatoes
- 1 egg yolk
- 1 whole egg
- salt, pepper to taste

Mix all the ingredients together and pipe shoestring size sticks on a buttered baking tray. Bake for 5 to 10 minutes until crispy.

Onion Sauce

- 100 g sliced onions
- 50 g red wine
- 10 g butter
- 1 bay leaf
- 2 g chopped thyme
- 100 g red wine sauce

Sauté the onions in butter for 5 minutes and add the thyme, bay leaf and red wine. Reduce until all the liquid has evaporated. Add the red wine sauce and cook a further 10 minutes. Season.

