



## Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

### **Product Recipe**

**Date: 04/07/18 - Version 1**

**Product Recipe No: 20053030 (J22)**

#### **Spaghetti Bolognese**

#### **Lucas Tomato Sauce Mix – 20053030**

#### **Recipe: (makes 2 trays – Scale up accordingly)**

Minced Beef – 350g  
Diced Mushrooms – 120g  
Diced Onions – 120g  
Smoked Bacon Pieces – 80g  
Tomato Sauce Mix – 350g (63g of Tomato Sauce Mix and 287g Cold Water)  
Cooking Oil

#### **Method:-**

1. In a frying pan, fry the Beef mince, Smoked Bacon pieces, diced mushrooms and onion with some cooking oil, until cooked thoroughly.
2. Once cooked, allow to cool.
3. Weigh out the tomato sauce mix into a bowl and add the weighed out cold water. Mix thoroughly with a whisk.
4. To assemble, add the mince mixture to the tomato sauce. Mix thoroughly.

The Spaghetti Bolognese can be sold as a kitchen ready product, either in foil, cpet or similar ovenable trays.

**Note:** The sauce is freeze stable, so is suitable for making in large batch sizes.

#### **Cooking instructions:**

- Oven cook. Cooking temperature 190°C
- During cooking, stir the sauce a couple of times.
- Cook until piping hot, or an even temperature of 72°C is reached.

#### **Other Recipe Ideas:-**

This classic tomato sauce mix is bursting with flavour and is ideal as a topping for pizza, jacket potatoes, or a delicious extra with mashed potato. It is the perfect base sauce for ready meals, such as pasta bake, lasagne, meatballs or even as a sausage casserole.



## Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

**Date: 04/07/18 - Version 1**

**Product Recipe No: 20053030 (J22)**

### **LABELLING:-**

The product must be labelled in compliance with European Food Information to consumers Regulations No 1169/2011

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department. If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk) to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.

### **CONTACTING LUCAS:-**

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45931000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.

At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.

For the full product range and further information please visit our website:

Website: [www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk) Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



<https://www.facebook.com/LucasIngredients>

<https://twitter.com/lucasingredient>