



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:
20053030/20468023 (J28)**

Smokey Paprika Sausage Pasta

Using Lucas Tomato Sauce Mix – 20053030 and Lucas Smokey Paprika Sausage Mix 20468023

Recipe: (makes 2 trays – Scale up accordingly)

Ingredients:-

Tomato Sauce – 500g (90g Tomato Sauce Mix and 410g Cold Water) (250g per tray)
3 x Lucas Smokey Paprika Sausages – cooked and sliced (see product recipe for makeup A183)
Sliced Red Peppers – 50g
1 x Tin of Mixed Salad Beans
Farfelle Pasta – 200g (Partially cooked) (or your own choice of pasta)
Parmesan/Fresh basil (if desired for decoration)

Method:-

1. Make up the sausages as per product recipe A183. Then cook, slice and allow to cool.
2. Make up the Tomato Sauce. Add the tomato sauce mix to a bowl, along with the cold water. Then whisk thoroughly.
3. Then add to your tomato sauce the sliced cooked sausages, red peppers, tinned beans and pasta. Mix all together. Then place your mixture into ovenable trays.
4. If desired, garnish the dish with some grated parmesan and chopped fresh basil.

The Smokey Paprika Sausage pasta 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.



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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 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 Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



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