



Hela Spice Singapore Pte Ltd

## Shepherd's Pie Recipe



Ingredients	Weight (g)
Minced Beef	300.00
Carrots (diced)	100.00
Yellow Onion (diced)	100.00
Green Peas	60.00
167592 Hamburger Seasoning SGFR	15.00
Tomato Paste	30.00
Olive Oil	10.00
756701 Mashed Potato	100.00
Water	400.00
Milk	50.00
Unsalted Butter	30.00

### Preparation steps:

- 1.Preheat oven at 200°C.
- 2.Heat the cooking pan with olive oil.
- 3.Fry onions till soft.
- 4.Add in minced beef and Hamburger Seasoning SGFR.
- 5.Break up the meat and cook until meat turns brown.
- 6.Add in beans, carrots, 100g water and tomato paste.
- 7.Prepare mash potato by warming butter in a saucepan.
- 8.Add 300g water and 50g milk till warmed.
- 9.Stir in Mash Potato to the mixture.
- 10.Spoon the beef mixture on a baking dish.
- 11.Pipe florets of the mash potatoes over the beef mixture. Otherwise, may just spread the mash potatoes with a fork and decorate potatoes with lines and peaks.
- 12.Bake in oven for 15 to 20 minutes until surface of potatoes turned brown.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.