



Cold Water Potato Mix - 19855-8205-7

This great new product from Lucas means you can now make tasty Potato Mash in a flash! All you have to do is add cold water and there you have it – a delicious mash that can be used, according to the mix, as topping for pies, a base for bangers, in fried potato cakes or even just as a plain or flavoured mash.

Don't just get mashed get smashed on the money you'll make!
1kg Potato mash only cost approx. 48p to make.
Easy to make – just add cold water!

Mix 180g mash to 820g cold water, add the ingredients below to an accepted visual to create superb mash suitable for oven or microwave:

- Cheese or Cheese red onion mash
- Spring onion mash
- Red onion mash (raw or caramelised)
- Leek mash (Dried or cooked fresh leeks)
- Bacon mash (oven bake bacon pieces)
- Cheese & Chive
- Chive mash (dried or fresh chives)
- Corned Beef hash (tinned corned beef, red onions and pies)
- Parsley mash (dried or fresh)

For potato cakes:

Mix 230g mash to 770g cold water use above recipes, (add sea salt & black pepper to taste) form the cakes using your burger press, or roll out & use a crinkle cake cutter.

For piping of ready meals or shepherds pies etc...

Mix 180g mash to 820g cold water, pipe as required. For piping to keep a specific shape – mix 230g mash to 770g cold mash.

Packing / cooking:

Pack into suitable oven / microwave packaging i.e. KS 501, micro boxes or 6861 oven lidding film boxes.

Microwave on full power for 5 to 6 minutes, stand for 2 minutes or bake in the oven for 20 minutes.