

Cock a leekie soup

Haggis with neeps & tatties

Sherry trifle

**Estimated recommended selling price £8.50 per person (Dec 08)
(other entertainment costs to be added as extra)**



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Haggis

Sherry trifle (Brakes)

Bread (defrost at room temperature)

HAVE READY IN FREEZER

Mashed potatoes (Brakes)

Swede (Brakes)

HAVE READY IN FRIDGE

Butter

WASH AND SLICE/CHOP

Peel & dice fresh potatoes and swede into evenly sized chunks ready for homemade cooking

PRE-PREPARE

Make cock a leekie soup (see homemade recipe)

Start to make homemade sherry trifle:

- place trifle sponges in a bowl, pour sherry over sponge, add fruit if required
- leave sponges to soak up liquid for about 20 minutes
- make the jelly according to manufacturer's instructions, pour jelly over the sponge/fruit
- leave to set in the fridge for 24 hours

ON THE DAY

COOK

Finish making sherry trifle:

- make custard according to manufacturer's instructions and allow to cool slightly, or use ready to serve custard
- add to set jelly base
- whip double cream and pipe/spread evenly on top of cool custard
- to decorate, sprinkle on top with chocolate. Keep refrigerated.

Cook haggis:

- place haggis in a tray with some water, cover with foil then heat in oven at 180C for 20 minutes until piping hot,
- or place haggis in a pan, cover with water and boil for 20 mins until piping hot

Make homemade mashed potato:

- boil potatoes for approx 15-20mins until cooked, you should be able to get a cutlery knife into the centre without much resistance
- drain well
- add a knob of butter and a little milk, mash the potatoes until creamy. Season to taste with salt and pepper

Make homemade mashed swede:

- boil swede for approx 15-20mins until cooked, you should be able to get a cutlery knife into the centre without much resistance
- drain well
- mash the cooked swede. Season to taste with salt and pepper

Prepare gravy according to manufacturer's instructions

Cut bread into portions

READY FOR SERVICE

Hot hold mashed potato and mashed swede, or pre-portion frozen vegetables to microwave as necessary

Hot hold soup and gravy

Plates warmed

Gravy jugs

Portion trifle into individual dishes

Check manufacturer's instructions for timings and ensure all hot food has a core temperature of 75C

(See Recipes section for more detailed information – remember to login first)

BRAKES PRODUCT LIST

Codes	Product	Pack Size	Cost (Jan 09)
4323	Oven ready chicken 2.3kg	1	£7.13
4795	Cut leeks	1x1.5kg	£3.05
33630	Long Grain Rice	4x3kg	£12.74
4776	Diced carrots	2.5kg	£3.29
3636	Brake Petit Pains-White	70	£15.43
33059	Uncut white bloomer	1x6	£11.45
33058	Uncut malted wheat grain bloomer	1x6	£11.59
12718	Brakes Salted Dairy Butter	40x250g	£38.86
2000	Brakes Haggis	1x2.26kg	£9.88
F3945	Brake Mashed Potato	2.5kg	£5.86
4777	Diced swede	2.5kg	£4.26
1215	Bisto Gravy Mix	6x5ltr	£11.85
4139	Sherry trifle 10 portion	1	£13.55
1189	Trifle sponge	18x8	£24.89
100188	Brakes Custard Mix 'C'	4x3.5kg	£31.97
15126	Brakes ready to serve custard	12 x 1ltr	£15.57
802	Brakes strawberry jelly crystals	4x3.5kg	£28.12
C70215	Double Cream	1x 2.27ltr	£6.70
C70221	Whipping Cream	1x 2.27ltr	£6.96
18502	Brakes Aerosol Cream	6x500g	£13.21