



Back to Basics

Stave off the impact of food price inflation by adding value to your menu and tapping into the renaissance of simple British cooking.

Making your menu go further has never been more important and by cleverly using a few key flexible ingredients to maximise your offering, you can easily rustle up numerous robust, high quality dishes that will whet your customers' appetite for dining out.

COLCANNON WITH CUMBERLAND SAUSAGES & ONION GRAVY (SERVES 4)

INGREDIENTS:

900g Potatoes

1/2 Savoy cabbage, finely shredded

Splash **Millac Gold**

1 tsp Butter

Bunch Spring onions, finely chopped

METHOD:

1. Peel the potatoes and cut into chunks. Place into a pan, cover with water and boil for about 15-20 minutes until soft. During the last 8-10 minutes, add the cabbage.

2. Drain and mash the potatoes with a splash of Millac Gold and knob of butter. Stir through the spring onions.

3. Serve the colcannon with oven-roasted Cumberland sausages, seasonal vegetables and red or brown onion gravy.



The perfect cream alternative for cooking, pouring and whipping, Millac Gold makes your menu go further and adds a touch of luxury to true British classics.