



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.

BUBBLE & SQUEAK ROSTI STACK (SERVES 4)

INGREDIENTS:

900g mashed potatoes
(made with **Millac Gold**)
100g savoy cabbage
(or spring greens), thinly sliced
1 leek, sliced
Knob of butter
Salt and pepper
25g olive oil for frying

METHOD:

1. Steam the cabbage until tender and plunge in cold water.
2. Gently fry off the leeks in the butter until softened.
3. Drain the cabbage well and mix in with already made mashed potatoes and leeks. Season with the salt and pepper.
4. Take tablespoons of the mixture and shape into rostis.
5. Fry in the oil to a good crisp golden brown on both sides before serving with a salad side dressing.



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.

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