



Vol au Vents

AROUND THE WORLD



ENGLAND - Shepherd's Pie Vol au Vent



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RECIPE

Ingredients

	Amounts
Vol au Vent (de Boer Food R00070)	3 each
Shepherd's Pie Vol Au Vent Filling, see recipe	6 oz (vol.)
Beef Glace	2 oz (vol.)

Preparation Method:

- Place warm Vol au Vent shell in center of plate.
- Push down center of shell to increase depth.
- Fill each Vol au Vent shell with 2 oz each of Shepherd's Pie Vol au Vent Filling.
- Drizzle plate with beef glace.
- Garnish as desired.
- Serve immediately.



Classic Vol au Vent/Bouchée 2.75"
R00070 - 90 pcs/case

RELATED RECIPE - Shepherd's Pie Filling

Ingredients

	Amounts
Olive Oil	2 oz (vol.)
Ground Beef, lean	2 Lb (wt.)
Sweet Onions, diced	8 oz (vol.)
Garlic, chopped	2 Tbsp
Kosher Salt	3 tsp
Black Pepper, ground	1 tsp
Potatoes, peeled	1½ Lbs (wt.)
Butter	4 oz (vol.)
Cream, light	1 cup (vol.)
Corn, frozen	1½ Lbs (wt.)

Preparation Method:

- Heat oil in sauce pan. Add ground beef. Cook until lightly browned.
- Add onions, garlic, 1 Tbsp. of salt and black pepper. Simmer for 5-6 minutes.
- Drain fat from meat. Place meat in bottom of oven proof casserole.
- Place potatoes in sauce pan. Cover with water. Bring to boil. Reduce to simmer. Cook until potatoes are fork tender. Drain water from potatoes.
- Place potatoes in mixing bowl. Add butter, cream and 1 Tbsp. of kosher salt. Mix on low until potatoes are smooth.
- Mix corn and remaining salt. Add to casserole on top of beef mixture.
- Top of corn with potatoes. Bake in 375° oven for 35-40 minutes.
- Hold warm until ready to use.