



Perfect recipe for collective kitchens

Cipaille

To calculate the amount needed for each ingredient:

Amount of the basic recipe X Number of recipes = Total Amount

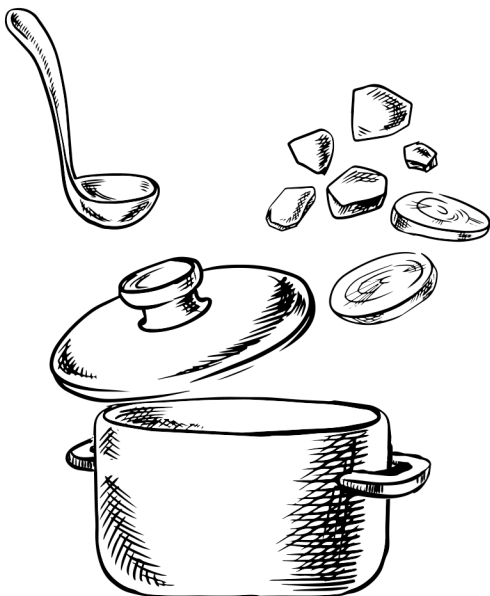
PORTIONS FOR THE BASIC RECIPE: 8

PREPARATION TIME: 30 MIN + 12 H

COOKING TIME: 8 H



Ingredient	Amount	Number of recipes	Total amount
Mix of pork, chicken and beef cubes	1.5 kg (3 lb)		
Large onions, thinly cut	2		
Salt and pepper, to taste			
Potatoes, peeled and cut into cubes	500 ml (2 cups)		
Mustard	30 ml (2 tbsp.)		
Molasses	30 ml (2 tbsp.)		
Concentrated beef stock	30 ml (2 tbsp.)		
Demi-glacé sauce powder	60 ml (¼ cup)		
Pie crust, to cover			



Preparation

- Combine the meat, onions, salt and pepper and let rest in the refrigerator overnight.
- The next day, place the meat and onions in an ovenproof dish. Combine with the mustard, molasses, concentrated stock, demi-glacé sauce powder and potatoes. Add water up to the top of the mixture, then cover with a pie crust.
- Cook at 375 °F, until the mixture boils, then lower the oven temperature at 250 °F. Cook for 7-8 hours. If needed, add a little water.