

Shepherd's Pie

No. of people: 100

Tofu Layer

Frozen Tofu	20 lbs
Canola oil	½ cup
Thyme	¼ cup
Coriander, ground	1/3 cup
Walnuts	6 cups
Lemon juice	2 cups
Tamari	2 cups

Remove tofu from freezer 2 days before needed

1. Remove defrosted tofu from packaging and place in colander. Press out as much liquid as possible. Cut each block into four and grate using robot coup.
2. Place oil in pan. Warm oil and sauté thyme & coriander a couple of minutes. Mix in grated tofu & walnuts. Stir till warmed through then add lemon juice & tamari
3. Distribute evenly amongst hotel pans

Potato Layer

Potatoes	35 lbs
Earthbalance	3 cups
Soy milk	10 cups
Salt	¼ cup

1. Scrub potatoes and cut into quarters
2. Place in large pot, cover with water and bring to boil
3. When potatoes are cooked, drain, **reserving water for gravy**
4. Mash potatoes with soy spread, soy milk and salt

Mushroom Gravy

Canola oil	½ cup
Mushrooms	10 lbs
Tamari (cups)	3 cups
Hot potato water	9 cups
Arrowroot	2 cups
Water	5 cups
Pepper	4 Tbsp

1. Heat large, low sided, round pots (1 or 2 depending on how many people you are cooking for). Add mushrooms to pot (no oil needed).

Toss mushrooms in hot pot till slightly browned.

2. Add tamari and potato water. Bring to boil and simmer until mushrooms are cooked.
3. Mix arrowroot with plain water until blended then stir into mushroom mixture. Bring back to boil then turn off heat.
4. Pour gravy evenly over tofu mixture in hotel pans.
5. Distribute mashed potatoes on top of tofu-mushroom mix, evening out as much as possible.
6. Place in 350 oven for 40 min, or until potatoes are slightly browned.
7. Sprinkle with paprika and serve!