

CELEBRATE  
*green*  
THIS MARCH

Reimagining  
*Colcannon*

An inspiration guide for chefs



CHANCE TO  
**WIN**  
**£1000**  
amazon giftcard

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# Welcome

Or as they say in Ireland, *Céad Míle Fáilte!*

*A hundred thousand welcomes*

Steeped in Irish heritage, Lakeland Dairies are inspiring chefs to celebrate Irish Dairy this March by creating their own modern twist of an Irish favourite, Colcannon.

As a 100% farmer owned and managed Irish Dairy Co Operative we are delighted to celebrate our delicious dairy portfolio made with high quality milk from our expert farmers' naturally grass fed cows on the beautiful island of Ireland.

*Did you know?*

**97%** of chefs said it is important (37%), or extremely important (62%), to them that their dairy products come from farms where the cows can graze freely on green grass.

*Survey of 1200 chefs, 2021*



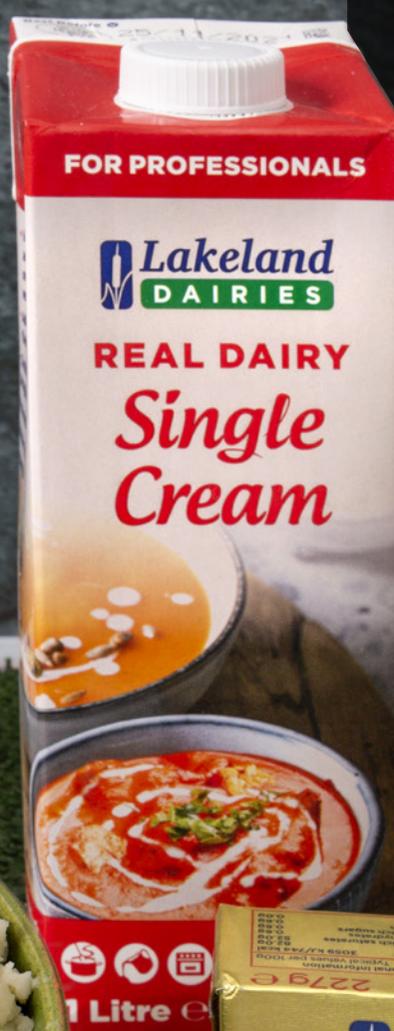
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Get creative  
& reimagine  
Colcannon for a  
chance to win!

# Colcannon Competition



Now is your chance to be creative and Reimagine Colcannon!

One lucky chef will win a fantastic **£1000 Amazon gift card\***.

Judged by Lakeland Dairies and the Craft Guild of Chefs, the competition will consider the creativity and visual appearance of the Colcannon dishes entered.

To inspire you, we have created our own selection of modern Colcannon dishes, and they're in this handy guide!

[View here](#)

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THIS MARCH with

**Lakeland**  
DAIRIES

**CHEF'S FAVOURITE!**

# Irish Colcannon

## Cál Ceannann

Colcannon is a traditional Irish potato-based side dish, made with fluffy mashed potato, deliciously creamy Irish butter, tasty rich Irish cream and green cabbage. Often served with gammon.

The comforting and scrumptious combination of the finest Irish ingredients helps guarantee Colcannon's place as one of the most popular Irish dishes.

We are looking forward to seeing as many different and creative versions as possible of Colcannon.

*75% of chefs said they usually make a special dinner to celebrate St Patrick's day. This year make it Colcannon!*

*\*Survey of 1200 chefs, 2021*



**CHANCE TO WIN**  
**£1000**  
amazon giftcard



# How will you *reimagine* traditional *colcannon*?

## TRADITIONAL COLCANNON RECIPE

### INGREDIENTS

- 100ml **Millac Gold Double**
- 1kg Mashed Potato
- 150g Diced Leeks
- 200g Shredded Cabbage
- 100g **Lakeland Dairies Unsalted Butter**
- Sea Salt
- Milled Black Pepper

### METHOD

- Melt the **Lakeland Dairies Unsalted Butter** in a pan and cook the leeks without colour
- Add the cabbage and wilt
- Pour in the **Millac Gold Double** and then add the mashed potato, ensuring everything is warmed through
- Season and serve.



# Did you know?



## *Irish Climate*

The Island of Ireland has a moderate climate with plentiful rainfall and rich soil which helps us grow nutritious grass - a critical factor for Lakeland Dairies' grass based dairy farmers and the high quality milk they produce.



## *2-Hour Radius*

Our farmers' milk is all collected within a 2-hour radius of our factories.

## *Lush Green Grass*

Grass on the Island of Ireland is full of beta-carotene. This gives Lakeland Dairies' high-quality milk its natural creamy yellow hue.



## *Optimum Grass Height*

The optimum height of a grass leaf for a cow to feed on is 10cm and should be no shorter than 4cm.



## *Green Leaves*

A grass plant only ever has three living growing leaves. As the fourth leaf begins to appear the first leaf starts to decay.

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**DAIRIES**

# Delicious Colcannon Sandwich

*“Another variation of this sandwich could include adding cheddar cheese, chopped onions and green chilies to the patty.”*

Millac Gold Single thickens and reduces really quickly to a delicious texture

*“Inspired by the ‘Bombay Sandwich’, a very popular street food in Mumbai, which uses chunks of spiced potatoes with a mint chutney and a sweet tamarind chutney.”*

# Inspired



# Modern Twist

Crisp & Crunchy  
Colcannon  
Croquettes

*“ Inspired by the Italian ‘Arancini’ but here we replace the rice with colcannon. The bacon adds flavour, and the panko and egg coating gives a lovely crust. ”*

Lakeland Dairies Real Dairy Whipping Cream adds a rich dairy taste and creamy texture



# Reimagined

Stunning Colcannon  
Shepherd's Pie

Millac Gold  
Double is a  
deliciously  
versatile  
product.

“*Inspired by the popular traditional shepherd's pie. This version is topped with creamy, cheesy colcannon and baked for a crispy topping.*”



# Dare to be *Creative*

## Elegant Indian Style Colcannon Cakes

*Chef's Inspiration*  
“Inspired by another popular Indian street food ‘Aloo tikki’, which is served with various spicy and sweet chutneys and yoghurt – these are flat colcannon patties, which are shallow fried until crisp on the outside. Delicious!”

Millac Gold Single is great for using in hot dishes and thickens really easily.



# Innovation

## Mouth-watering Colcannon Stuffed Mushrooms

*Chef's Inspiration*

*“ Inspired by the popular  
starter of stuffed  
mushrooms, Colcannon  
adds a lovely smooth  
creamy texture. ”*

Using Lakeland  
Dairies Single  
Cream will give a  
really rich, dairy  
flavour to the  
dish



# Even more Inspiration

We asked our chefs  
for more ideas for  
twists on Colcannon...

## Tasty Colcannon Rolls

“*Inspired by the popular potato rolls. Colcannon goes into the dough to make a rich bread dough - and we add a bit of colcannon in the center of the bread rolls as well, for that extra richness in the bite.*”

## Best Breakfast Colcannon Hash

“*Inspired by the hash brown served for breakfast. We serve this as a complete breakfast, with a fried egg on top and tomato chutney to go along.*”

## Scrumptious Sweet Potato Colcannon Waffles

“*Everyone loves waffles! The waffle batter is made with a sweet potato colcannon - and gives a lovely crunch on the outside, whilst soft on the inside. It can be used as a savoury snack or served along with a steak!*”

## Finest Colcannon Empanadas

“*Inspired by the Spanish Empanadas and the Indian Samosas, simple pastry, stuffed with colcannon.*”

What's  
your recipe  
inspiration?  
Enter now!

# Colcannon Dairy Ingredients Portfolio



**Millac Gold Double, with added vitamin D**

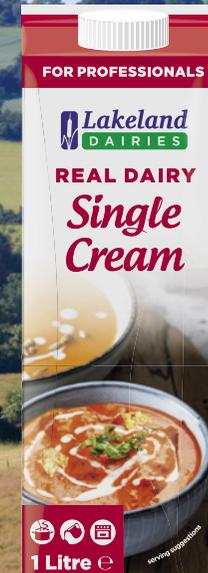
A deliciously versatile cream alternative, with excellent functional performance and creamy taste.

The only cream alternative with real dairy cream. Perfect for our Colcannon Shepherd's Pie.



**Pure creamy Irish Butter - salted and unsalted**

We've been lovingly churning cream into butter since 1897. Our delicious Pure Irish butter is a key ingredient for all Colcannon dishes due to its excellent creamy taste. Made with cream from the high quality milk of our farmers naturally grass-fed cows.



**Lakeland Dairies Real Dairy Single Cream**

We've been making cream from our farmers' high quality milk since 1897 when our first creamery was established.

Our tasty, real dairy long-life single cream is ideal for savoury and sweet dishes. Adding depth and richness to dishes, sauces and marinades.



**Millac Single Gold**

A dairy cream alternative which thickens easily to a delicious texture, making it ideal for sauces, curries, and soups. An excellent choice to use to make our Colcannon Sandwiches and Aloo Tikki Colcannon Cakes.



**Lakeland Dairies Real Dairy Whipping Cream:**

We've been making cream from our farmers' high quality milk since 1897 when our first creamery was established.

Our delicious, real dairy long-life whipping cream is ideal for savoury and sweet dishes.

An indulgent dairy cream with 35% fat, ideal for whipping and piping with excellent stability.

Adding depth and richness to dishes, sauces and desserts.

*Dairy products delivering extraordinary taste and fantastic functional performance*

*Don't forget Lakeland Dairies high-quality long life milk*

# CELEBRATE *green* 2022 THIS MARCH

## Lakeland Dairies Foodservice

Lakeland Dairies Foodservice offers an internationally trusted, high-performing dairy range for chefs. We've been lovingly producing deliciously tasty butter and cream from high quality, wholesome milk from our co-op of family farms since 1897.

We enjoy a rich history of innovative dairy products. Our products are carefully designed to deliver extraordinary taste and fantastic functional performance for our valued customers.

Our modern, automated production technologies ensure our high-quality products are consistent without compromising on taste. Generations of family farming expertise goes into each and every product.

## Lakeland Dairies Co-Operative

We are a 100% farmer-owned and managed Irish Dairy Co-Operative. For more than 100 years we have produced high-quality, wholesome, and nutritious milk.

We are extremely proud of our heritage and reputation for excellence in dairy farming. Our milk is made from contented cows grazing freely on lush green pastures of our farms.

Our farmers are located in the beautiful countryside of the island of Ireland. Here, plentiful rainfall, a mild climate and rich soil combine with our farmers' devotion and the co-operative's expertise to create the high-quality milk which gives our products their special taste.



*From lush green pastures, we create products trusted by chefs*

[www.lakelanddairies.com/foodservice](http://www.lakelanddairies.com/foodservice) [care@lakelanddairies.com](mailto:care@lakelanddairies.com) [f lakelanddairiesfoodservice](https://www.facebook.com/lakelanddairiesfoodservice) [@lakelandFS](https://twitter.com/lakelandFS)

