



A·COOKE'S

Traditional Pie & Mash

Est. 1899 • Shepherds Bush • London

Mike Boughton is the great-grandson of Alfred Cooke, who in 1899 established the original Cooke's Pie and Mash Shop in Shepherd's Bush. Mike has upheld the tradition by continuing to serve his family recipes, preserving one of London's great traditions.

You can enjoy our food with our frozen home delivery service.

To place your next order please visit us at:
www.cookespieandmash.com

Contact Audrey or Mike: info@cookespieandmash.com

07500 807258

Heating Guidelines

When I heated the liquor at home, from how you would have received it in your order, the following method produced the best results.

Preferably use a non stick pan - Never allow the pan to boil dry – DO NOT ALLOW TO BOIL

LIQUOR/GRAVY - DO NOT DRAIN OFF RESIDUAL WATER FROM DEFROSTING

The liquor/gravy can still be icy but preferably not a solid block. In a saucepan heat and stir periodically with a wooden spoon until it starts “rolling” then use a whisk to bring back creaminess. If you prefer a thinner liquor/gravy add boiling water as desired and whisk. **MICROWAVE - LIQUOR OR GRAVY**
You can use a microwave but you will still have to whisk during and after. Also add additional boiling water if required.

MEAT PIE

Once defrosted, place in a pre-heated oven (180°C) for 15 minutes or 10 minutes for fan assisted.

MASH

For best results place in suitable microwavable container, fork through and heat on full power for 5 minutes. Take out, fork again, check heat and give another 30 seconds. Check that mash is piping hot before serving.

EELS

Once defrosted, place in a saucepan and bring to the boil gently, simmer until piping hot.

Many thanks for your custom,

Mike Boughton



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