

# Plating Guide - Colorado Bison Shepherd's Pie

with celery root puree, braised greens and yukon potato nest

Heat at 275F / 135C for 20 minutes

- Bison Shepherd's Pie Mixture
- Garlic Wilted Spinach
- Fried Potato Hay
- Thyme Sprig



Garnish Kit (keep cold):

- Celery Root Puree



## Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Spoon celery root puree onto the center of the plate and cover with shepherd's pie mixture.
3. Carefully spoon fried potato hay around the edge of the mixture.
4. Place wilted spinach on the center of the plate.
5. Garnish with sprig of thyme.

