Shepherd's Pie

Source



Ingredients

- 2 carrots, grated
- 1 brown onion, diced
- Small bunch thyme, finely sliced
- 2 carrots, grated
- 1 brown onion, diced
- Small bunch thyme, finely sliced
- 2 tbsp olive oil
- 800g lamb mince
- Salt and pepper to taste
- 2 tbsp tomato paste
- 1 tbsp Worcestershire sauce
- 200ml red wine
- 600ml chicken stock
- 150g frozen peas
- 1 kg potatoes peeled
- 100ml milk
- 100g parmesan

Method

- In a large pan over med-high heat, add the oil and once it’s hot saute the onions with a pinch of salt
- After 3 minutes, add the carrot and cook for a further 2 minutes
- Add the thyme and then the lamb mince with a good pinch of salt and pepper
- Stir well before adding the Worcestershire sauce, wine and tomato paste
- Cook this down until the wine is almost gone then add the stock and cook for 1 hour on low
- While this is cooking, place the potatoes in a large pot and cover with water and a big pinch of salt. Cook over med-high heat for 25-30 minutes or until the potatoes are fork tender
- In the last 5 minutes of cooking the lamb, add the peas and stir well
- Mash the cooked potatoes and stir through the butter, milk and half of the parmesan. Mix well
- Add the lamb to a large oven-proof dish and top with the mash and finish with the grated parmesan
- Place into a 180 C over for 25 minutes or until golden brown

---

Revision #1
Created 2024-01-30 18:04:04 UTC by Žygimantas
Updated 2024-02-17 07:00:48 UTC by Žygimantas