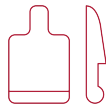




Shepherd's Pie



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 1 HOUR



SERVES: 4-6

Ingredients

Mince

- 1 tbsp olive oil
- 750g lamb mince
- 1 large onion, finely chopped
- 2 cloves garlic, chopped
- 2 medium carrots, finely diced
- 2 celery stalks, chopped
- 1 tbsp rosemary, chopped
- Salt and pepper
- ¼ cup tomato paste
- 2 tbsp Worcestershire sauce
- 1 cup beef stock
- ½ cup continental parsley, chopped

Topping

- 1kg potatoes, peeled and chopped
- Salt
- 2 tbsps butter

Method

Heat a large frying pan over a high heat, Induction level 8. Add the olive oil, then the lamb mince and fry until brown. Stir in the onion and garlic and continue cooking for a further 3 to 4 minutes. Add the carrots, celery and rosemary and season well with salt and pepper. Stir in the tomato paste, Worcestershire sauce and beef stock and reduce the temperature to medium/low, Induction level 4 and simmer, stirring occasionally for 10 to 15 minutes.

While the mince is simmering, place the potatoes and salt into a large saucepan & cover with water. Boil the potatoes until tender then drain and mash with the butter. Stir in the grated cheese.

Preheat the oven on CircoTherm® to 180°C and place the wire rack on shelf position 2. Stir the parsley into the meat mixture and transfer to a lightly greased ovenproof dish, approximately 23cm square. Carefully spoon the mashed potato on top. Cook for 25 to 30 minutes or until the potato topping is lightly golden.

1 cup tasty cheese, grated

Notes

\$25k worth of prizes? Well, that takes the cake. Enter the NEFF Moment Making Bakes Competition now for your chance to win some special products and prizes. Hurry, ends 20th May!

