

Shepherd's pie

Food category: Minced meat



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Program steps


Preheating:


150 °C


1


 Hot air


 100 %

 Termination by time

 00:30 hh:mm


 150 °C


 100 %





2


2nd step for golden brown top


 Hot air


 25 %

 Termination by time

 00:10 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
leftover roast lamb, leftover gravy and fat from the roasting tin	400	g
carrot chopped	1	pcs
celery stick chopped	2	pcs
parsley sprig chopped	1	pcs
shallot chopped	1	pcs
garlic clove crushed	2	pcs
tomato paste	50	g
potatoes cooked	1	kg
butter	30	g
milk	20	ml
salt	5	g
pepper	3	g

Directions


Preheat the oven to 150C. Scrape all the meat off the lamb bone and put through a mincer with the carrot, celery, parsley, shallots and leftover gravy and fat from the roasting tin. If you haven't got a mincer then chop everything finely and mix together.

Add sweet roasted garlic cloves popped from their skins (or fresh garlic) and the ketchup.

Press the mixture into an GN container. Mash together the cooked potatoes with butter to taste and a dash of milk, and top the meat with the potatoes. Use a fork to make a pretty design on top.

Cook in the oven for 30 minutes. Then turn up the oven to 200C for a final 10 minutes so it's piping hot and lightly golden-brown on top.

Recommended accessories



Enameled GN container