

Classic Shepherd's Pie

Traditional British shepherd's pie with lamb mince, vegetables, and creamy mashed potato topping. Classic comfort food recipe with detailed instructions.

15	75	90	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 1 tbsp sunflower oil
- 2 onion
- 3 carrot
- 2 celery stick
- 1 clove garlic
- 2 tsp rosemary
- 2 tsp fresh oregano
- 1 lb lamb
- 2 tbsp flour
- 2 tbsp tomato paste
- 2 cup bone broth
- 1 tbsp Worcestershire sauce
- 0 salt
- 0 black pepper
- 7 oz pea

Instructions

- 1 Prepare the potatoes**

Preheat oven to 200°C (400°F). Peel and cut 2 pounds of potatoes into 1-inch chunks, then boil in salted water for 15-20 minutes until fork-tender.
- 2 Drain potatoes thoroughly and mash with 4 tablespoons butter and 1/2 cup warm milk until smooth and creamy. Season with salt and pepper, then set aside.**
- 3 Cook the vegetables**

Heat 1 tablespoon olive oil in a large oven-safe skillet over medium heat. Add 2 diced onions, 3 diced carrots, and 2 diced celery stalks, cooking for 6-8 minutes until vegetables are soft and lightly golden.
- 4 Add 1 minced garlic clove, 2 teaspoons fresh rosemary, and 2 teaspoons fresh thyme to the vegetables. Cook for 1 minute until fragrant.**

- 5 **Brown the lamb**
Add 1 pound ground lamb to the pan, breaking it up with a wooden spoon. Cook for 6-8 minutes until browned all over and no pink remains.
- 6 **Build the sauce**
Sprinkle 2 tablespoons flour over the meat and stir to coat. Add 2 tablespoons tomato paste and cook for 1 minute to eliminate the raw flour taste.
- 7 Pour in 2 cups beef stock and 1 tablespoon Worcestershire sauce, scraping up any browned bits from the bottom of the pan. Bring to a simmer and cook for 8-10 minutes until the sauce thickens enough to coat the back of a spoon.
- 8 Stir in 7 ounces frozen peas and season generously with salt and black pepper. Remove from heat.
- 9 **Assemble and bake**
Spread the mashed potatoes evenly over the lamb mixture, smoothing with a spatula. Use a fork to create decorative ridges across the surface.
- 10 Bake for 25-30 minutes until the potato topping is golden brown and the filling is bubbling around the edges.
- 11 **Rest and serve**
Let the shepherd's pie rest for 10 minutes before serving to allow the layers to set and prevent the filling from running when cut.

Tips

Allow the meat filling to cool completely in the baking dish before adding the mashed potato layer. This crucial step ensures two distinct layers and prevents the potato from sinking during cooking, maintaining the dish's structural integrity.

Create the perfect mashed potato consistency by aiming for a creamy, spreadable texture. This makes application easier and allows the potato to firm up slightly while developing a golden crust during baking.

Score the top of the mashed potato with a fork before baking to create grooves that will crisp beautifully in the oven, adding textural interest and visual appeal to your finished dish.

For extra richness, fold grated cheese such as sharp cheddar, Parmesan, or Gruyère into your mashed potato topping. The cheese will melt and gratinate during baking, creating an irresistible golden crust.

Brown the lamb mince thoroughly in batches if necessary to avoid overcrowding the pan. Proper browning develops deep, complex flavors that form the foundation of an exceptional shepherd's pie.

Reduce the beer or lager by half before adding stock to concentrate the flavors and prevent the filling from becoming too liquid. This step is crucial for achieving the proper sauce consistency.

Season the filling generously at the end of cooking, tasting and adjusting salt and pepper levels. Remember that the potato topping is unseasoned, so the filling needs to carry most of the dish's flavor.

Let the finished shepherd's pie rest for 10 minutes after baking before serving. This allows the layers to set and makes portioning much easier while preventing burns from the bubbling hot filling.