

İngiliz Shepherd's Pie

Traditional British Shepherd's Pie with lamb mince, vegetables, and creamy mashed potato topping. Comfort food at its best - perfect family dinner recipe.

15

HAZIRLIK DK

75

PIRME DK

90

TOPLAM DK

6

PORSİYON

Medium

ZORLUK

İngiliz Shepherd's Pie

Malzemeler

- 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

Yapılışı

- Prepare vegetables**

Preheat oven to 190°C (375°F). Heat 1 tablespoon vegetable oil in a large sauté pan over medium heat.
- Add 2 diced onions, 3 diced carrots, and 2 diced celery stalks to the pan. Cook for 5-6 minutes, stirring occasionally, until vegetables are softened and onions are translucent.
- Add 1 clove minced garlic, 2 teaspoons fresh rosemary, and 2 teaspoons fresh thyme. Cook for 1 minute until fragrant.
- Cook the meat filling**

Add 1 pound ground lamb to the pan, breaking it up with a wooden spoon. Cook for 6-8 minutes until browned and no pink remains.
- Sprinkle 2 tablespoons flour and 2 tablespoons tomato paste over the meat. Stir constantly for 1-2 minutes until flour is absorbed and paste darkens slightly.

- 6 Pour in 2 cups beef stock and 1 tablespoon Worcestershire sauce. Bring to a boil, then reduce heat and simmer for 8-10 minutes until sauce thickens and coats the back of a spoon.
- 7 Remove from heat and stir in frozen peas. Season with salt and black pepper to taste. Let cool for 10 minutes.
- 8 **Assemble and bake**
Transfer meat mixture to a 9x13 inch baking dish and spread evenly. Top with 7 ounces prepared mashed potatoes, spreading to cover completely.
- 9 Use a fork to create decorative ridges across the potato surface. This helps the top brown evenly and creates an attractive finish.
- 10 Bake for 25-30 minutes until the potato topping is golden brown and the filling bubbles around the edges.
- 11 Let rest for 10 minutes before serving to allow layers to set and prevent the filling from being too liquid when served.

?puçlar?

Allow the meat filling to cool in the baking dish before adding the mashed potato layer. This ensures two distinct layers and prevents the puree from sinking during cooking.

The mashed potatoes should be creamy and spreadable consistency, as this makes them easier to apply and they will firm up slightly during baking.

Score the top of the mashed potatoes with a fork before baking to create crispy ridges and an attractive golden crust.

For an even more luxurious mashed potato topping, mix in grated cheese like Parmesan, Cheddar, or Gruyère, which will create a beautiful gratin as it bakes.

Add a splash of Worcestershire sauce to the meat filling for deeper, more complex flavors that complement the lamb perfectly.

Make sure to brown the meat thoroughly before adding liquid ingredients - this develops rich flavors that form the foundation of your dish.

If the potato topping browns too quickly during baking, cover loosely with foil and continue cooking until the filling is heated through.

Let the finished pie rest for 10 minutes before serving to allow the layers to set and make serving easier.