

Shepherd's Pie

Serves 2-4

What you'll need:

Main ingredients	Fresh/ frozen	Store cupboard
<ul style="list-style-type: none">• Lamb mince, 450g• Leek, 1 finely sliced• Cauliflower, 1 whole (mash)• Grated cheese, large handful (mash)	<ul style="list-style-type: none">• Onion, 1 x diced• Carrot, 1 x diced or coarsely grated• ½ cup frozen peas (optional)• Sour cream (optional, mash), 2 spoon fulls• Celeriac (optional, mash)• Swede (optional), ¼ diced or coarsely grated• 1 sprig of fresh thyme, ½ tsp if using dried• 1 tsp fresh parsley, ½ tsp if using dried	<ul style="list-style-type: none">• Salt & pepper, to taste• Stock, about 300ml• 1 tbsp tomato puree• ¼ tsp ground cinnamon

Method:

1. Brown the seasoned mince in a frying pan, you may need to use a dash of olive oil. Set aside. Deglaze the pan with a splash of wine or water, pour the juices over the browned mince.
2. To the frying pan add some finely sliced or chopped onion, grated carrot, & swede if using. Cook on a medium heat until soft - about 8 mins.
3. Add the frozen peas if using, fresh herbs, cinnamon and the mince back to the veggie mix. If you want a thick 'gravy style' sauce, add a spoon of plain flour at this point and mix well before stirring in 250-300ml of stock and the tomato puree. Give everything a good mix, season with salt and pepper. Allow to simmer and cook through for 15-20 mins.
4. In the meantime, cook the celeriac and cauliflower for the mash.
5. When the meat is cooked, spoon it into an ovenproof dish, top with the cauliflower and celeriac mash. Top with some finely sliced leeks and coarsely grated cheddar. Bake in the oven for about 15-20 mins, until the pie is warmed through and the cheesy leeks are nice and crispy. Serve with a side of your favourite buttered greens or a really crispy green salad.

Notes & tips

optional some of the ingredients I have marked as optional but you could also leave out the herbs and spices if you wanted to, but I highly recommend trying the recipe with them - and definitely top the pie with 'cheesy' leeks - it's superb!

inspired by one of my most requested and personal favourite meals... the original recipe is by Delia Smith.