



# SHEPHERD'S PIE serves 6

- 1 red onion
- 2 carrots
- 2 sticks of celery
- 2 cloves of garlic
- a small bunch of fresh rosemary
- olive oil
- 500g good-quality minced lamb
- 1 x 400g tin of chopped tomatoes
- 250ml lamb or vegetable stock, preferably organic
- sea salt and freshly ground black pepper
- 1.5kg Desiree potatoes
- 100ml semi-skimmed milk
- a large knob of butter

## To prepare and cook your mince

Peel and roughly chop the onion and carrots • Trim and roughly chop the celery • Peel and finely chop the garlic cloves • Pick the rosemary leaves, discard the stalks • Heat a large pan on a medium heat • Add a good lug of olive oil and onion, carrot, celery, garlic and most of the rosemary leaves • Cook for 8 to 10 minutes, stirring occasionally, until softened • Turn the heat up, add the lamb mince, and brown for 10 minutes, stirring occasionally • Use a sieve or slotted spoon to drain away any excess liquid from the pan, then tip in the tinned tomatoes • Pour in the stock, season with a good pinch of salt and pepper and stir well, then bring to the boil • Reduce to a low heat, pop the lid on slightly ajar, and simmer for 1 hour

## To make your mash topping

Peel the potatoes, cut them into halves and quarters depending on their size, and put them into a pan of salted, boiling water • Boil for about 10 minutes until tender • Stick a knife into them to check they're soft all the way through • Drain in a colander and return them to the pan • Add the milk, butter and a pinch of salt and pepper • Mash until smooth and creamy

## To assemble and cook your shepherd's pie

Preheat the oven to 190°C/375°F/gas 5 • Transfer the lamb mixture to a large ovenproof baking dish • Spoon the mash evenly over the top and poke the remaining rosemary leaves into the top • Drizzle with olive oil, then cook in the hot oven for 25 minutes, or until golden and bubbling • Serve with broccoli (see *Brilliant broccoli*) or some lovely peas





