



Shepherd's pie

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Mashed potato

500 g potatoes
1 sweet potato, small
150 ml milk
40 g butter
Salt
Nutmeg

Peel and dice the potatoes and the sweet potato and then place in the perforated cooking tray. Put the cooking tray into the cold cooking space. Steam.

Dampning 100°C i 30 Min.

Tilbered

Bring the milk to the boil, add the butter and season with salt and nutmeg.

Take the tray out of the cooking space, add to the milk mixture and mash with a potato masher.

minced meat

50 ml olive oil
2 cloves of garlic
1 Spanish onion
500 g minced lamb
3 tbsp flour
400 ml plum tomatoes
200 ml beef stock
1 tbsp Worcestershire sauce
1 sprig of rosemary
1 bay leaf
Salt





Pepper

Peel and finely chop the onion and garlic and sauté in olive oil. Add the minced lamb, browning gently.

Add the flour and stir until well blended in. Add the tomatoes and stock.

Season with Worcestershire sauce, salt and pepper to taste. Add the rosemary and bay leaf. Simmer on a low heat for 30 minutes.

Making the shepherd's pie

200 g peas, frozen

Turn the meat mixture into the porcelain dish and cover with a layer peas. Smooth the mashed potato over the top.

(For)varm ovnrummet til 200°C i Varmluft med damp

Put the porcelain dish on to the wire shelf at level 2 in the preheated cooking space. Bake.

Sæt retten ind

Varmluft med damp 200°C i 20 Min.

Tilbehør

Perforated cooking tray, 430 × 370 × 25 mm

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Yderligere oplysninger

Oprettet den

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