Shepherd's pie

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

with lentils

Filling

1 onion, chopped

1 clove of garlic, crushed

Olive oil for sweating

200 g green lentils

2 tbsp tomato purée

2 carrots, cut into 5 mm cubes

200 g leek, cut into 5 mm thick slices

2 stalks of celery, cut into 5 mm cubes

250 g champignons, quartered

400 g skinned, chopped plum tomatoes (tinned)

100 ml red wine

250 ml vegetable bouillon

3 sprigs of thyme, leaves plucked

3 sprigs of marjoram, leaves plucked

1 pinch of sugar

Some salt

Some pepper

Mashed potato

500 g mealy potatoes, peeled

500 g sweet potatoes, peeled

150 ml milk

40 g butter

1 pinch of salt

Some pepper

1 knife tip of nutmeg

Additional information

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