



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

