Shepherd's pie

Recipe by V-ZUG Ltd.

Preparation	1 Hrs
Cooking time	1 Hrs
Portions	4
Appliance	CombairSteamer V2000 from 2021

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

Filling

Sweat the onion and garlic in plenty of olive oil in a large pan over a medium heat until translucent. Add the lentils and tomato purée and sweat together. Add the vegetables and champignons and sweat briefly. Add the rest of the ingredients up to and including the sugar, bring to the boil and then simmer for 20 minutes. Season with salt and pepper to taste and transfer to the porcelain dish.

Mashed potato

Cut the potatoes and sweet potatoes into large pieces and boil in plenty of salted water until cooked. Drain off the water and mash the potatoes with the rest of the ingredients. Season the mashed potato to taste.

Baking

Preheat the cooking space to 200 °C using the top/bottom heat humid mode.

Spread the mashed potato evenly over the filling.

Bake the shepherd's pie on a wire shelf in the middle shelf position for 1 hour.

Cooking steps

(Pre-)heat cooking space to 200 °C with Top/bottom heat damp

Preheating finished. Put the food in.

Top/bottom heat damp 200 °C for 1 Hrs

Accessories

Wire shelf

2-litre porcelain dish

Additional information

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