Shepherd's pie

Recipe by V-ZUG Ltd.



Preparation	50 Mins
Cooking time	50 Mins
Portions	4
Appliance	Combair-Steam SE from 2015

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.

Steaming 100 °C for 30 Mins

Prepare

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.

(Pre-)heat cooking space to 200 °C with Hot air + steaming

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

Put the food in

Hot air + steaming 200 °C for 20 Mins

Accessories

Perforated cooking tray, 430 × 370 × 25 mm

Porcelain dish ½ GN, depth 65 mm

Wire shelf

Additional information

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