

Tornedos of Braised Derbyshire Lamb with blackpudding

500g	Lamb shoulder diced
1	Onion finely chopped
4	Flat mushrooms, whole, pan-fried
1	Swede, sliced, cooked
1	Carrot, sliced, cooked
2dspn	Hendersons relish
1dspn	Mint, fresh, chopped
1dspn	Tomato puree
50g	Plain flour
500ml	Lamb . beef stock
4 x 30g	Blackpudding splices, grilled
2	Potatoes, large, peeled



Heat a large pan with a little oil. Add the lamb and brown on all sides. Add the onion and cook for a few minutes on a medium heat. Add the flour, tomato puree, Hendersons relish and stock.

Stir to the boil, reduce heat and simmer with lid on until meat is tender. Check seasoning and add the mint.

Cut potatoes into 2 then stamp out four 6cm x 2cm discs. Place in an earthenware dish. Butter the top of the potatoes and half fill the dish with chicken stock. Place in oven at 160oC for 45-60 mins.

Take the 4 x 6cm diameter deep rings and place a slice of swede in the bottom, followed by a little meat then mushroom followed by meat, disc of blackpudding, meat, carrots and a final layer of meat. Top with cooked potato disc.

Place on tray in oven and cook for 6-8 mins until hot. Serve with lamb sauce and pea puree.