

Shepherd's Pie

100g Chopped Onion
 400g Minced Lamb
 25g Flour
 125 - 250ml Lamb/Beef Stock
 25 - 50g Butter or Margarine
 1dsp Chopped Fresh Mint
 Salt & Pepper
 Henderson's Relish/Worcestershire
 Sauce

Mash Potato
 2 Medium Potatoes
 15g Milk
 15g Butter



Weighing scales
 Vegetable chopping board
 Masher
 Earthenware dish
 2 saucepans
 Knife



Cook the onion with the mince. (If the lamb is extra lean add a dspn of oil)

Add the flour, mix in to absorb the fat to make a smooth gravy. Add relish.

Bring to boil and simmer for 10-15mins. Add chopped fresh mint, salt & pepper to season.

Place mince in pie or earthenware dish.

Prepare mashed potato and layer on top. Brush with milk.

Place in oven at 180c and heat until potato colours around the edges (approx 15-20mins)