



Shepherds Pie

Ingredient	10 Portions	50 Portions	100 Portions
Gravy sauce (see recipe)			
Onion - diced	200g	1kg	2kg
Carrots - diced	200g	1kg	2kg
Lamb Mince	400g	2kg	4kg
Potatoes	2kg	10kg	20kg
Salt	pinch	1 tbsp	2 tbsp
Olive oil	For frying	For frying	For frying
Margarine	60g	300g	600g

Method

1. Make the gravy sauce as per the FFT recipe
2. In a separate pan add enough olive oil for frying
3. Add diced onion and carrot and fry for 10 minutes
4. Add the lamb mince and brown with the vegetables
5. Add the gravy sauce
6. Simmer for 1 hour, until tender
7. Peel the potatoes
8. Add to a large saucepan
9. Cover with cold water
10. Add salt
11. Bring to the boil and cook until just tender
12. Add margarine
13. In a baking dish add the mince and gravy until 2/3 up the side of the dish
14. Top with mash
15. Bake in the oven at 200°C until golden on the top and piping hot throughout

Allergens Milk, Celery