



## Lamb Hot Pot

Ingredient	10 Portions	50 Portions	100 Portions
Diced Lamb	600g	3kg	6kg
Carrot - Diced	200g	1kg	2kg
Onion - Diced	200g	1kg	2kg
Garden Peas	100g	500g	1kg
Potato – Cut into thin slices	500g	2.5kg	5kg
Gravy Powder	As per instructions	As per instructions	As per instructions
Swede	200g	1kg	2kg
Sweetcorn	100g	500g	1kg
Salt and Pepper	To taste	To taste	To taste
Dried thyme	pinch	1tsp	1 tbsp
Garlic - diced	1 clove	3 cloves	5 cloves
Olive Oil	For frying	For frying	For frying
Margarine	10g	50g	100g

### Key Points

This recipe will benefit from a long cook. Try preparing your vegetables the day before so that you can start the cooking process as soon as you can.

### Method

1. In a large sauce pan add enough oil for frying and heat it until very hot
2. Add the diced onion and cook for 2 minutes
3. Add the lamb and season well with salt, thyme and pepper
4. Cook until nicely browned
5. Add enough water to just cover the ingredients in the pan and bring to a simmer – cook for 1.5 hours until the lamb is tender.
6. Add the diced carrot and swede and cook with the lamb for 10 minutes, add the garlic
7. Follow the manufacturer's instructions to thicken the mixture with gravy powder
8. Transfer mixture to a baking dish, arrange the sliced potato on the top and dot with margarine
9. Cook in the oven at 170°C or until the potatoes are cooked through and nicely browned on the top.

### Allergens Milk