

Shepherd's Pie

Savoury lamb mince and vegetables under a golden mashed potato crust

DIFFICULTY Easy
COURSE Main
CUISINE British



PREP
25 min



COOK
45 min



TOTAL
70 min



SERVES
6



FREEZES WELL
Yes

01 Ingredients

- 1kg potatoes, peeled and chopped
- 50g butter
- 100ml milk
- 1 tbsp olive oil
- 1 onion, diced
- 2 carrots, diced
- 600g lamb mince
- 2 tbsp tomato paste
- 1 tbsp plain flour
- 300ml beef stock
- 1 tbsp Worcestershire sauce
- 1 cup frozen peas

02 Method

1. Boil the potatoes in salted water for 15-20 minutes until tender. Drain, then mash with the butter and milk until smooth. Season with salt and pepper.
2. Preheat the oven to 200C. Heat the oil in a large pan and cook the onion and carrots for 6 minutes until soft.
3. Add the lamb and cook for 8 minutes until browned, breaking it up. Drain off any excess fat.
4. Stir in the tomato paste and flour, then add the stock and Worcestershire sauce. Simmer for 10 minutes until thick, then stir through the peas.
5. Spoon the mince into a 2 litre baking dish. Top with the mash and rough up the surface with a fork.
6. Bake for 25 minutes until golden and bubbling. Rest for 5 minutes before serving.

04 Common mistakes

- **Watery mince** — it makes the mash sink and the pie soggy; simmer until thick.
- **Putting mash on hot mince** — it sinks; let the filling cool for a few minutes.
- **Wet mash** — drain the potatoes well and let them steam dry before mashing.

03 Notes & substitutions

- Shepherd's pie uses lamb; with beef it is technically a cottage pie.
- Add corn, mushrooms or celery to the mince for extra vegetables.
- Mix a cup of grated cheese through the mash for a cheesy crust.
- Dot the top with butter before baking for a better colour.

05 Storage & leftovers

FRIDGE	Up to 3 days.
FREEZER	Freezes well, baked or unbaked, for up to 3 months. Thaw overnight and bake from cold.
REHEATING	Cover and reheat at 180C for 25 minutes.