



## Shepherd's pie

### Ingredients

1kg Lamb Mince  
1kg Beef Mince  
Sea salt and Black Pepper  
125ml Vegetable Oil  
1kg Onions, peeled and finely diced  
4 cloves Garlic, peeled and crushed  
2 ½ tablespoon Plain Flour  
2 ½ tablespoon Thyme Leaves, chopped  
2 ½ tablespoon Tomato Puree  
375ml Red Wine  
15ml Worcester Sauce  
2 1/4 litre Veal Stock or Beef Stock

### Directions

Season the meat with the salt and pepper  
Heat half the oil in a pan until almost smoking and cook the meat in small batches until well coloured  
Drain the cooked meat in a colander to remove the fat  
Heat the remaining oil in the same pan and cook the onions, garlic and thyme until soft  
Dust with the flour, add the tomato puree and cook for 5 minutes  
Add the wine and reduce  
Add meat back to the pan  
Add Worcester sauce, beef stock and ketchup  
Bring to the boil and simmer for 45 minutes until the liquid has thickened  
Adjust the seasoning and chill

### Use

Top with lightly seasoned mashed potato and bake for 15 minutes.

Or use mix for pies using puff pastry.