

Shepherd's Pie

90—110 Min

Preparation

1. Peel the potatoes and cut them into slices. Boil a pot of water and add potatoes. Cook the potatoes for about 20 minutes, or until soft.
2. During this time, finely chop the onion. Peel the carrot and chop it into pea-sized cubes. Add the fat to the pan and put it on medium heat. When the fat has melted, add the onion and fry it for about 5 minutes, or until it turns golden.
3. Add the meat and spices for the stew and continue frying for about 10 minutes, using a food processor to chop the larger pieces.
4. Add tomato concentrate and fry briefly. Add carrots and peas and cover with 200 ml of water. Simmer for 15 minutes, stirring and adding water as needed. Remove from heat and transfer to a baking tray.
5. Heat the oven to 200 degrees. Drain the boiled potatoes, put them back in the pot and add milk, salt, nutmeg, pepper and 30 g of Parmesan cheese and use a masher to make a creamy puree. Spread the puree evenly over the meat and sprinkle Parmesan on top.
6. Transfer the baking sheet to the oven and bake for 25 minutes. Remove, leave to cool for 10 minutes and serve.

Ingredients 4 Portions

= Kotányi Produkte

For the filling

1 tbsp	Olive oil
1 pc.	Onion
2 tbsp	Ćevapi Seasoning Mix
500 g	Ground beef or lamb
1 tbsp	Parsley, Chopped
2 tbsp	Tomato paste
2 pcs..	Carrots
120 g	Peas

For the mashed potatoes:

400 g	Potatoes
100 ml	Milk
0.5 tsp	Himalayan Salt
0.25 tsp	Nutmeg, Ground
0.25 tsp	Pepper Black, Ground
50 g	Parmesan