

SHEPHERD'S PIE



30 to 40 minutes



45 minutes

Ingredients for 6 people

- 1kg minced beef
- 2 white onions, diced
- 2 carrots
- 1 stick of celery
- 4 tablespoons vegetable oil
- 2 tablespoons tomato puree
- 2 cloves of garlic, crushed
- 800ml beef bouillon (water + bouillon cube)
- 2 sprigs fresh thyme and 2 bay leaves
- Salt and pepper
- 1.5kg potatoes (for mashing)
- 16cl milk
- 100g unsalted butter
- 1 pinch ground nutmeg

Preparation equipment

A large Ingenio saucepan

An Ingenio saute pan

Ingenio straining lid

Ingenio glass lid (same diameter as the large saucepan)

A hermetic lid (same diameter as the saute pan) to keep the Shepherd's Pie fresh if there is any left over

Serve with a green salad (for the sauce: shallot, shallot vinegar, olive oil, salt, pepper)



Preheat the oven to 180°C.



Peel and roughly chop the potatoes, place them in the saucepan and cover with water. Turn on the heat and cover with the Ingenio glass lid. In the saute pan, the onions, carrots and celery without allowing them to brown. Add the minced beef, season with salt and pepper.



Saute well and then add the tomato puree and crushed garlic for two to three minutes. Add the bouillon, thyme and bay leaves then leave to cook on a low heat for 25 to 30 minutes.



Add the butter, milk and nutmeg to the saucepan. When the meat is well cooked, spread the mash over the meat, dot with butter.



Use the detachable handle to place the saute pan in the oven. Bake for 15 minutes to 180°C .



Use the handle to remove the saute pan from the oven and serve immediately.

Replace the potatoes with sweet potatoes.

Add corn to the mash.

Add grated cheese to the mash.

Sprinkle the meat with paprika before placing in the oven.