

# GORDON RAMSAY'S SHEPHERDS PIE

**SERVES: 8**

**PREP TIME: 20 MINS**

**COOK TIME: 20 MINS**



## INGREDIENTS

{For the Mince}

- 1 Tbsp olive oil
- 1.5lbs ground beef
- 1 large carrot, grated
- 1 large onion, grated
- 1 Tbsp chopped fresh rosemary
- 1 Tbsp fresh thyme
- 4 cloves minced garlic
- salt
- pepper
- 5 Tbsp Worcestershire sauce
- 3 Tbsp Tomato Paste
- 1 cup Red Wine
- 1 cup Beef Stock
- 1 bag frozen petit pois

{For the mash}

- 1.5lbs golden potatoes, cut into quarters
- 1/4 cup heavy whipping cream
- 3 Tbsp butter
- 1/2 cup parmesan cheese
- 1/2 tsp Salt

## INSTRUCTIONS

1. Preheat the oven to 400degF.
2. Place potatoes in a pot, add enough water to cover, add salt, and cook for 15 minutes.
3. Meanwhile, prepare the mince filling: heat the olive oil in a large skillet and fry the beef until cooked, or no longer pink. Strain excess grease in a colander. Return to the skillet and add the onion, carrot and garlic and fry for 3-5 mins.
4. Add Worcestershire sauce, tomato paste, thyme and rosemary, cook for 1 minute. Add wine and simmer until wine has almost evaporated. Add the broth and simmer for 5 minutes or until sauce has thickened. Taste and adjust seasoning.
5. Transfer the beef to a deep dish.
6. Strain the potatoes, and add to the bowl of an electric mixer fitted with the paddle attachment. Add the cream, parmesan, butter and salt.
7. Spoon the mash on top of the beef, fluff with a fork to create peaks and sprinkle extra parmesan on top.
8. Bake for 20 minutes until warmed through and golden on top.

## NOTES