

# Truffle Shuffle

## Shepherd's Pie

with Yukon Gold Potato Mash

### Mise en Place

**Please have ingredients or special equipment in bold on hand for this recipe**

Cutting board  
Knife  
Potato masher or ricer or fine  
mesh sieve  
2 Mixing bowls  
Spatula  
Paper towels

Large pot  
Cast iron saute pan  
Wooden spoon  
Strainer  
Small pot  
Microplane  
Whisk

Baking safe dish  
Fork  
**Kosher salt**  
**3 ounces red wine**  
**2 ounces olive oil**

### Ingredients

\* Please keep refrigerated before class \*

1 pound ground wagyu beef \*  
1 pound gold yukon potatoes  
2 carrots \*  
1 yellow onion \*  
3 sprigs fresh rosemary \*  
½ bunch fresh thyme \*  
1 head garlic \*

2 ounces parmesan cheese \*  
1 stick unsalted butter \*  
1 packet Balinese truffle salt  
1 teaspoon black pepper  
**2 ounces olive oil**  
**3 oz red wine**  
2 tablespoons tomato paste \*

1 tablespoon AP flour  
4 ounces chicken stock \*  
2 tablespoons worcestershire  
sauce \*  
4 ounces heavy cream \*  
1 bay leaf  
2 egg yolks \*

### Prep During Class

1. Remove the wagyu from the packaging and blot dry with paper towels.
2. Peel and dice the potatoes into 1 inch chunks.
3. Fill a large pot with cold water and add the chopped potatoes. Add a good pinch of kosher salt and bring them up to a boil. Then reduce to a simmer for about 20 minutes or until the potatoes are very tender. Then turn off the heat.
4. Brunoise cut the carrots and onion.
5. Pick and chop the rosemary and thyme. Save a couple sprigs of thyme for garnish.
6. Mince the garlic, measure with your heart.
7. Grate the parmesan cheese.
8. Portion 4 tablespoons of butter and 2 tablespoons of butter and keep them separate.

### How to Cook

1. Season the ground beef well with truffle salt and pepper in a mixing bowl. Combine thoroughly.
2. Heat the cast iron over high heat, then add the olive oil and the 2 tablespoons of butter. Brown the wagyu.

3. Reduce the heat to medium and add the onions, garlic, chopped herbs, and carrots. Season. Sauté until softened.
4. Deglaze with the red wine and reduce until au sec. Add the tomato paste and cook until beginning to rust.
5. Turn the heat to medium-low and sprinkle on the flour and cook for a minute before adding the chicken stock and worcestershire sauce. Bring to a boil and let simmer for a couple of minutes.
6. Heat the heavy cream and bay leaf in a small pot until it comes up to a simmer then turn off the heat. Do not boil or it will form a skin.
7. Turn on the broiler.
8. Drain the potatoes. Using the ricer or a potato masher, ensure the potatoes are lump free but do not overwork them or they will get gummy. You can also use a spatula to force the potatoes through a fine mesh sieve into a mixing bowl. Chef Tucker will show you the methods here.
9. Remove the bay leaf carefully and slowly whisk the heated cream into the potatoes.
10. Whisk in the 4 separated tablespoons of butter and cheese. Season to taste with salt.
11. Slowly add the egg yolks and whisk in.
12. In a baking safe dish, add the ground beef mixture and top with the whipped potatoes.
13. Use a fork to add peaks to the potatoes.
14. Broil for 2-3 minutes or until the peaks start to gently brown.
15. Remove from the oven, top with some thyme sprigs and enjoy!!