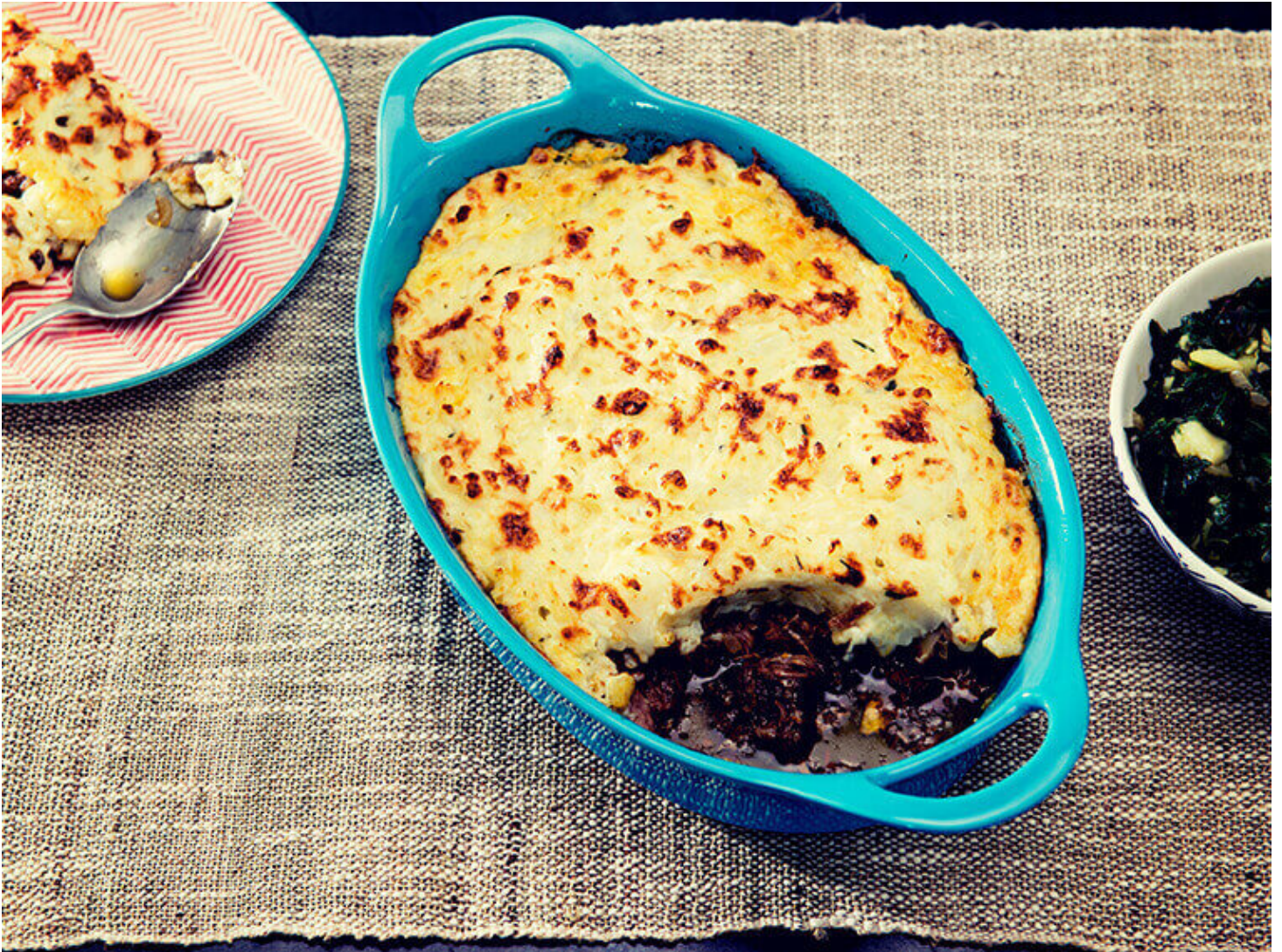


SHEPHERD'S PIE



Serving: Not Specified

Cooking Time: 90 min

Prep Time: Not Specified

INGREDIENTS

- 3 tablespoons sunflower oil

- 700g lamb cubed meat
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 1 tablespoon ginger, crushed
- 2 tablespoon medium curry powder
- 1 tablespoon mother-in-law spice
- 1 can chopped tomatoes
- 1 cup beef stock
- 3 tablespoon fruit chutney
- 6 potatoes, boiled
- ½ tsp baking powder
- 2 tablespoons butter
- ¼ cup milk
- 3 tablespoon crème fraiche
- Salt and pepper to taste

INSTRUCTIONS

In a large pot/ saucepan, heat oil and brown meat in batches on all sides. Remove and set aside. In the same pot, add onions, garlic and ginger sauté for 5 minutes. Add curry and spices, cook for another 5 minutes stirring constantly to make sure paste does not stick to pan. Return meat and cook with lid closed for about 5 minutes.

Pour stock and tomatoes, cook at medium heat for about 30 -45 minutes. Add chutney and cook for another 15-20 minutes or until meat is tender and can easily pull off with fork. Season with salt and pepper.

In the meanwhile you cook meat, boil potatoes with skin on, remove and set aside to cool so as to peel. Mash potatoes and return to medium heat stove.

Add butter, baking powder, milk, and crème fraiche and mix to smooth and fluffy

mashed potatoes. Season with salt to taste.

Place the cooked lamb curry into a baking dish and top with mashed potato.

Smooth out the top and make patterns with a fork.

Bake in a preheated oven until golden brown. Remove and leave to cool before serving.