



# Shepherd's pie

30'  
Hands on

30'  
Cook Time

8-10  
Portion(s)

1  
Difficulty



## Ingredients

- 2 onions
- 2 carrots
- 2 celery
- 50 g olive oil, to sauté
- 1 tablespoon(s) granulated sugar
- 50 g tomato paste
- salt
- pepper
- 1 kilo ground lamb
- 1 beef bouillon cube
- 330 ml beer, dark
- 200 g peas
- 3 sprig(s) rosemary, finely chopped
- 1 kilo [mashed potatoes](#)

## Διατροφικός πίνακας

Nutrition information per portion

460 Calories (kcal)	26.0 Total Fat (g)	11.0 Saturated Fat (g)	30.0 Total Carbs (g)
23%	37%	55%	12%
7.1 Sugars (g)	24.0 Protein (g)	5.0 Fibre (g)	- Sodium (g)
8%	48%	20%	-%

## Method

- Finely chop the onions, the carrots, and the celery.
- In a [frying pan](#) over medium-high heat, add the olive oil and sauté the vegetables until they are tender, for about 5-7 minutes.
- Add the sugar, the tomato paste, and mix well.
- Season with salt and pepper, and add the ground meat. Sauté until the ground lamb is golden brown, for about 8-10 minutes.
- Preheat the oven to 200-220° C (390-430° F) set to grill.
- Deglaze the pan with the beer, lower the heat, add the beef bouillon cube, and the peas. Let the mixture boil until it absorbs all the liquids.
- Add the rosemary and mix.
- Put the mashed potatoes into a [pastry bag](#) with an [8 mm round pastry tip](#).
- Empty the ground lamb mixture into a 32x24 cm baking dish and cover with the mashed potatoes, using the piping bag.
- Bake in the oven for about 10-15 minutes until the mashed potatoes are golden.
- Remove from the oven and let it cool for about 20 minutes.
- Serve.