

INGREDIENTS

450g lean PGI Welsh Lamb mince

1 tbsp oil

1 large onion, peeled and chopped

peeled and chopped into small cubes

1 tbsp tomato puree

500ml lamb or vegetable stock

1 heaped tsp low salt vegetable gravy

900g potatoes,

50g butter

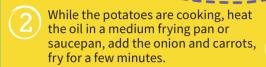
Pinch pepper

Top tips

- · Sweet potatoes will also make a delicious mash topping!
- · Try adding sweetcorn to the pie.

METHOD





Add the minced lamb to the pan. Use a spoon to break up the mince and increase the heat to brown the mince.



Heat the oven to 180°C/160°C Fan/Gas 4. When the potatoes are soft, carefully drain the water and return to the pan, add the butter, salt and pepper and the milk and mash the potatoes until creamy and fluffy.













Add the tomato puree, stock and the gravy granules, stir well and bring to the boil then put a lid on the pan and simmer for about 25 minutes until the carrots have softened.



When the carrots are soft put the mince mixture into an ovenproof dish. Spoon the mash over the top and use a fork to spread the mash over the mince mixture, make a pattern using the fork. Place in the oven for about 20 minutes until the potato is nice and golden brown and the filling is bubbling.



