

LAMB PIE



with Buttered Mash



INGREDIENTS

Big Al's Lamb Shank, 1 pre-rolled puff pastry, 400ml onion gravy, 100g precooked cubed carrots, 100g precooked cubed parsnips, 100g precooked swede, 1 beaten egg, buttered mash.

WHAT TO DO

For the Pie:

- 1. Thaw the Lamb Shank and shred the meat from the bones.**
- 2. Add the veg and cover in gravy.**
- 3. Roll out the pastry and slice a small X in the middle and place the bone through the hole. Brush the edges of the baking dish with the egg.**
- 4. Press the pastry around the base of the bone and crimp the edges of the dish with a fork.**
- 5. Brush the remainder of the egg wash and place in a preheated oven at 180c for 20-25 mins until piping hot and the pastry has risen and is golden brown.**

For the Mash:

- 1. Boil potatoes, discard the water and place back on the stove to cook off any extra moisture.**
- 2. Take off the heat and add butter. Mash and season to taste.**