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Scrumptious Lamb Pie

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Ingredients

- 1.5kg lamb shoulder, cubed
- 2 Gourmet Vegies Supa Vege Purple Carrots
- 1 leek, washed and finely sliced
- 2 garlic cloves, chopped
- 1 litre beef stock
- 1 cup red wine
- 400g pureed tomatoes
- 1 bay leaf
- 1 cup Gourmet Vegies Peas
- ½ cup Hidden Valley Mint, chopped
- 4 sheets puff pastry
- 2 eggs, lightly beaten
- olive oil
- pinch of salt and cracked pepper

Method

1. Place large casserole dish on medium heat. Drizzle liberally with olive oil.
2. Once oil is hot add leek, Gourmet Vegies Supa Vege Carrots and garlic. Frying until fragrant.
3. Add lamb cubes, browning.
4. Add beef stock, red wine, pureed tomatoes, a bay leaf and season mixture well with salt and pepper.
5. Reduce the heat, cover and simmer for 2 hours, stirring every half an hour.
6. Preheat oven to 180 degrees.
7. Add the Gourmet Vegies Peas and Hidden Vallery Mint to the lamb mixture, stirring to combine.
8. Place lamb mixture into ramekins, leaving a centimetre from the rim.
9. Using a spare ramekin as a guide, cut out puff pastry leaving enough for an overhang.
10. Top the mixture filled ramekins with pastry, brushing lightly with an egg wash.
11. Place ramekin onto a baking tray, and into the oven. Baking for 25 minutes, or until the pastry is golden brown.