



Two Tubers

All things potato and truffle

Russian Nozzle Sheperd's Pie

Ingredients

1 medium brown onion
1 medium Carrot
3 cloves garlic
2 tbsp cooking oil.
1 medium zucchini
500g minced lamb
1 tbsp plain flour
1 tbs gravy powder
¼ cup red wine
2 tbsp Worcestershire sauce
250 ml liquid stock
2 each coloured potatoes suitable for mashing. I used Prince of Orange, Mayan Twilight, Midnight Pearl
Butter and milk to mash potatoes

Method

Peel and finely dice onion, carrot and garlic and place in a large saucepan with oil. Cook over low heat until the onion is translucent. Finely dice zucchini and add to the saucepan. Cook for a couple of minutes and push the vegetables to one side. Add lamb to the pan in batches, leaving it to cook underneath before stirring it through. Push the mix to the side and add more lamb. Cook, stirring occasionally, until there is no pink showing on the lamb.

Dust the plain flour and gravy powder over the mix. Stir through and cook for a few minutes until the mix thickens slightly. Add the red wine and cook out. Add the Worcestershire sauce and stir through before adding the stock. I like to rinse the stock box with a bit of water and add this to the pan. Cook the mince and vegetables until the liquid has reduced and the sauce thickened. Place in a greased pie dish to cool while doing the mashed potatoes.

Working with one variety of potatoes at a time, peel and cut into pieces. Place into a saucepan and top with water. Place on the stove and simmer until tender. Drain and air dry before placing through a ricer into a bowl and add 5 grams of butter at a time to form a stiff mash. Add milk, 10mls at a time, until you reach a smooth mash. You can also create the mash with a potato masher and fork. Once all the potatoes have been mashed, prepare the piping bag with a nozzle and turn down the edge of the bag. You can reheat the mashed potato to ensure it is pliable for piping. Load the mashed potato into the piping bag, keeping the colours separate.

Pipe flowers over the pie to cover it. I worked a row at a time but also went back to fill in any gaps. Once covered, place the pie dish on a baking tray and bake at 180 degrees for 20 minutes to half an hour, until the mash is browned and the filling bubbling. Let sit for 5 minutes before serving on its own or with a side of greens.