

## **Robinson's Farm Lamb Pie**

clapshot mash, shallots

Makes four

### For the Filling:

800 g diced lamb shoulder for slow braising  
1 white onion (peeled and chopped)  
½ head of garlic (peeled and crushed)  
1 large glass of red wine  
2 pints of lamb stock or (you can use an oxo cube if preferred)  
1 sprig of fresh rosemary  
1 sprig of fresh thyme  
2 bay leaves  
Salt and pepper to taste  
Oil for frying  
Tomato puree in a tube (lid off ready for action!)

### For the Pastry:

480 g plain white flour  
240 g butter (softened)  
1 egg  
Pinch of salt

### For the Clapshot mash:

4 Maris Piper potatoes (medium size)  
2 carrots (peeled, chopped and cooked until soft)  
¼ Swede (peeled, chopped and cooked until soft)  
3 cabbage leaves (washed, chopped and cooked until soft)

### Shallots:

We also serve shallots with our pies, allow 2 per person.  
Small glass of red wine  
1 pint of lamb stock  
1 bay leaf  
1 sprig of thyme

If you prefer summer greens, perhaps green beans, asparagus, peas, mange tout, all go amazingly well with this dish - whatever takes your fancy!

### **Method:**

#### For the filling:

Heat the lamb shoulder in a heavy bottomed pan and gently fry the lamb chunks until they get a little colour. Add the crushed garlic and the chopped white onion and continue to fry.

Next add a squirt of tomato puree and mix well with the chunks of lamb. Add the red wine and reduce by half.

Once this has reduced, add the lamb stock, herbs and bay leaf, place a lid on the pan and continue cooking for approximately 1 hour on a low heat.

Alternatively you can place a lid on it and place in an Aga or oven for approximately 1 hour.

Remove from the heat and allow to cool.

#### For the Pastry:

This is the easiest pastry in the world and never fails!

Just place the flour in a bowl with the pinch of salt and the softened butter.

Next you move the flour and the butter through your fingers to try to make a consistency similar to grains of sand. (If the butter is pliable this will only take you a minute or so to do)

Next add the egg and bind together.

Leave the pastry in the fridge for ½ an hour to rest.

Line your favourite dish with a smear of butter and a dust of flour so your pie will pop out and not stick.

#### To assemble:

Fill the pie base until it is about ¾ full.

*Chef's tip: To glue your pie together use a mix of egg yolks and a large pinch of salt, then brush the rim of the dish with the yolk mix and place the lid on top.*

Press the pie together (thumbs are really good at this!)

Trim any excess pastry from the edges of the pie with a knife, then use the rest of the egg yolk and salt mix to glaze the pie.

*You will be amazed what colour the egg and salt mix has gone, it will also have taken on a different consistency (much runnier as the salt breaks the yolk down) I do not know what this is called but an old French chef taught me this and it gives a corking shine to grace any pie - this is how some pies can look so much more appealing than others!*

Bake your pie for approximately ½ hour to 40 minutes at 180°C then allow to rest for a couple of minutes before serving.

#### For the Clapshot mash:

*This is an old Scottish classic of plain mashed potatoes mixed with carrots and Swede and we put some cabbage in ours as well.*

Simply cook the vegetables separately, then add them to the mash, mix well and serve with a knob of butter and salt and pepper to taste.

#### For the Shalotts:

Peel your shallots and fry in a pan with some vegetable oil.

Add the red wine, lamb stock, bay leaf and thyme, and then simmer gently until cooked soft.

**To serve the dish:**

Place each pie on a plate

Add the hot summer vegetables and a spoonful of the Clapshot mash to one side of the pie.

Dot the shallots around the plate and drizzle over any remaining shallot sauce.

Enjoy!