

# LAMB AND EGGPLANT SHEPHERD'S PIE

with warm carrot salad



Serves 6



Prep Time  
15m



Cook Time  
40m

## Ingredients

### Lamb and eggplant filling:

2 kg eggplant, unpeeled, cut into  
¾-1 inch cubes

4 tbsp of olive oil

1 kg lamb mince

2 tsp salt

2 tsp pepper

2 cups of onions, roughly chopped

1 cup white wine

330 gm can diced tomatoes

3 cups beef broth

8 garlic cloves, chopped

1 tsp dried oregano

1 tsp ground cumin

### Topping:

6 Agria potatoes, peeled, cut into  
1 inch cubes

2 tbsp butter

2 tbsp olive oil

2 garlic cloves, minced

¾ cup buttermilk\*

### Carrots:

5 carrots, peeled and thinly  
chopped

1 tsp mild paprika

1 tbsp honey

1 tbsp olive oil

1 tsp salt

½ tsp pepper

### For the filling

1. Heat a large pot, add 2 tbsp oil and cook the lamb mince until brown then remove from stove and set aside.
2. Using the same pot, add in the 2 tbsp of olive oil and brown the onions (2-3 minutes). Once they have browned, add the eggplant into the pot. Cook this mixture until the eggplant has begun to colour and soften.
3. Add wine. Increase heat and boil until wine evaporates, scraping up browned bits. Add tomatoes with juice, broth, garlic, oregano and cumin and bring to boil. Add lamb with any accumulated juices. Cover; reduce heat to low and simmer until the gravy thickens slightly, about 20 minutes.
4. Transfer mixture into a large casserole dish.

### For the topping

1. Preheat oven to 180°C.
2. Cook potatoes in large pot of boiling salted water until tender.
3. Meanwhile, melt butter with oil in medium saucepan over medium-high heat. Add garlic

and cook until fragrant. Add milk and bring to a simmer.

4. Drain the potatoes and return them to the pot, cover with towel and allow to dry out for 5 minutes. Add milk, chopped garlic and oil and mash until just smooth. Season with salt and pepper.
5. Drop potatoes over filling covering completely.
6. Bake pie until filling is heated through and topping is golden, about 20 minutes.

### For the carrot

1. While the lamb pie slowly bakes, finely cut your peeled carrots. Put in a saucepot and just cover with cold water. Bring the water to a boil and cook for 5 minutes.
2. Drain water and toss carrots in the saucepot with the paprika, honey and olive oil. Crumb the feta over the top of the carrots and serve.

\* If buttermilk isn't available just add 1 tbsp white vinegar to 1 cup milk and leave at room temperature for 10-15 minutes.