



Ingredients (Serves 8-10):

2 kg (4½ lbs) potatoes
1,5 kg (3.25 lb) ground meat
120 gr (4 oz) butter
25 cl (½ pt) milk
3 large onions
Flat-leaf parsley, chopped
200 gr (7 oz) grated Comté cheese
Salt and pepper

l'art de cuisiner

STARK & WHYTE

Shepherd's pie

Method

1. Peel the potatoes, place them in a large pan of cold water and cook about 30 minutes. Scald the milk.
2. Preheat the oven to 210°C (410°F). Drain the potatoes and put them through a vegetable mill over a saucepan. Add 80 gr (3 oz) of the butter, place the pan over very low heat, and stir. Pour the hot milk gradually over the potatoes, mixing well to obtain a creamy puree. Add salt and pepper to taste.
3. Peel and chop the onions, brown them lightly in a frying pan with the rest of the butter. Brown the meat and add the onions and parsley.
4. Butter the REVOL dish, spread half of the mashed potatoes over the bottom, then the meat mixture, and then the rest of the potatoes. Spread the grated Comté cheese on top and bake 15 minutes.

*Rectangular BELLE CUISINE dish, available in:
6.3" x 4.3", 7.5" x 4.9", 10.2" x 7.3", 11.8" x 8.5",
13.4" x 9.8", and 17.3" x 12.6" sizes*





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