

WE



PIES

SIGNATURE WELSH LAMB SHEPHERD'S PIE

HEAD CHEF OWEN VAUGHAN, THE FANNY TALBOT, BARMOUTH



SERVES 1

FOR THE FILLING

- 1tbsp oil
- 1 large onion, finely diced
- 2 cloves garlic
- 2 carrots, diced
- 500g Welsh lamb
- 2tbsp tomato paste
- 1tbsp Worcestershire sauce
- 1 sprig fresh thyme
- 1tbsp black garlic emulsion (optional)
- 125ml red wine

500ml Knorr Professional Meat Gravy

FOR THE MASHED POTATO

- 4 Maris Piper potatoes, washed
- 150g butter
- 150g milk
- 2 egg yolks
- Salt to taste

FOR THE FILLING

1. Heat olive oil in a large pan over medium heat. Add onion, garlic, and carrots, cooking until softened. Once softened remove from the pan.
2. Add the ground lamb and cook until golden brown. Stir in tomato paste, Worcestershire sauce, thyme. Cook out for a further few minutes, then add the mirepoix of veg back into the pan.
3. Deglaze the pan with red wine and cook off the alcohol.
4. Once reduced add the Knorr Professional Meat Gravy to the pan.
5. Simmer for about 15 minutes.
6. Add the black garlic emulsion.
7. Season with salt and pepper. Cook for another 5 minutes.

FOR THE MASHED POTATO

8. Bake the potatoes in an oven for around 1 hour.
9. Once baked push through a sieve leaving the potato skin behind.
10. Add butter and milk mix until smooth. Season with salt.
11. At the last minute add the egg yolks and place into a piping bag.

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SERVES 1

FOR THE CELERIAC AND TRUFFLE PURÉE

1 celeriac

200ml double cream

200ml whole milk

**2g Knorr Professional
Chicken Bouillon Paste**

5ml white truffle oil

Salt to taste

(CONTINUED)

FOR THE CELERIAC AND TRUFFLE PURÉE

1. Peel then cut the celeriac into thin small pieces.
2. Place in a pan with the milk cream, Knorr Professional Chicken Bouillon Paste and truffle oil.
3. Season with salt.
4. Cook out for around 35 minutes until the celeriac is very soft.
5. Once soft blitz in a blender until silky smooth.

ASSEMBLE AND BAKE

6. Preheat oven to 400°F (200°C).
7. Spread the pie filling in a baking dish, spreading evenly.
8. Bake for 25–30 minutes or until the top is golden and bubbly.

TO SERVE

9. Serve with some charred tenderstem broccoli and kale, and a dollop of the celeriac and truffle purée.

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