



## Red Wine Beef Shepherd's Pie

### Overview

Difficulty Medium

Servings 4

Preparation Time 40 mins

Cooking Time 45 mins

## Ingredients

### Beef Bolognese

- 1kg of fresh minced beef
- 250g of chopped white onion
- 50g of chopped garlic
- 100g of chopped celery
- 300g of chopped carrot
- 5 stalks of fresh thyme
- 2 stalks of fresh rosemary
- 3 pieces of bay leaves
- 100g of unsalted butter
- 300ml of red cooking or leftover red wine
- Sugar to taste
- Salt to taste
- Pepper to taste
- 50ml of cooking oil
- 800ml of whole peeled tomatoes from can blended

### Mashed Potato

- 40g of softened butter
- 1.2kg of Idaho potatoes
- 200ml of full fat milk
- 1 teaspoon of salt
- 1 teaspoon of pepper
- Grated nutmeg to taste

Continue Next Page

# Methods

## Step 1.

Chop white onion, garlic, celery and carrot together in a food processor.



## Step 2.

Add the butter and oil to a lightly heated pot and fry the blended onion, garlic, celery and carrot mix.



## Step 3.

Once soften, add in the minced beef.



#### Step 4.

Cook and break down minced beef till separated and dry.



#### Step 5.

Add in red wine and allow alcohol to cook off.



#### Step 6.

Add in other ingredients and cook till tomato and wine is absorbed into the beef and a pasty texture is formed.





## Step 7.

Bring a medium pot of water to boil and add some salt.



## Step 8.

Peel and slice the potatoes to about 1cm thick and cook in pot of water lowering the heat to a simmer. \* Chef's tip: Pass the potatoes through a drum sieve and add butter for a silky smooth texture.



## Step 9.

Heat up the milk till lukewarm and add in salted butter.



## Step 10.

When the potatoes are cooked, drain the water and mash them up with a fork or whisk.



## Step 11.

Add in the milk, butter and season with the other ingredients.



## Step 12.

Pre-heat oven to 200°C in fan mode.



### Step 13.

In a medium baking dish/tray, grease a thin layer with some butter or oil.



### Step 14.

Add all of the Bolognese mix into the baking dish/tray.



### Step 15.

Layer the mashed potato over the beef mixture and spread it till it covers the meat.



### Step 16.

Bake in oven for 30 minutes.



# Guten Appetit



## Product Used

### **Serie | 8 Combi-steam oven**

The steam oven with PerfectBake and PerfectRoast: you get perfect results, automatically and gently.

