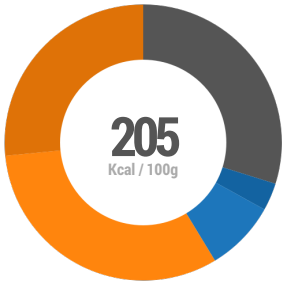
Slow Cooked Lamb Shank & Root Vegetable Pie

A slow cooked lamb shank served with a delicious gravy infused with root veg, rosemary and redcurrant jelly topped with crispy puff pastry - perfect for 2 to share!

By Oliver Lloyd

Overview ... U / 7986650





CALORIES:

11.5% Carbs

29.8% Protein

58.7% Fat

Food Labelling...

Serves **2**

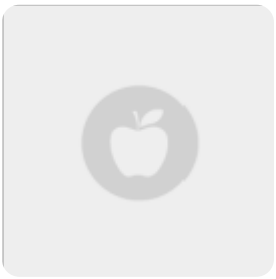
CONTAINS:

OATS, WHEAT, BARLEY | MILK | CELERY | SOYA

Recipe Ingredients ...	Quantity:	Description:
32932 Slow Cooked Lamb Hind Shanks -	435g	1x Each
10377 Celeriac -	50g	0.05x Each
450694 Carrots -	50g	0.03x Each
10291 Large Onions 2.5kg -	50g	0.02x Each
10228 Celery -	50g	0.1x Each
114659 Macsween of Edinburgh Black Pudding 1.36kg -	50g	0.04x Each
113877 Rosemary	5g	
100311 Redcurrant Jelly -	10g	0x Each
460653 Jus-Rol 96 Puff Pastry Rounds 5.1kg	54g	1xEach
10718 Demi Glace Sauce -	100g	0.1x Each
11127 Unsalted Butter -	15g	0.06x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

435g / 898kcal

1

Cooking Instructions & Notes

Preparation:

Defrost the lamb
Defrost the pastry lid
Dice the onion, carrot, celeriac, celery
Dice the black pudding
Chop the rosemary

Method:

1.Remove the meat from the shank and remove any fat and sinew - reserve the meat
2. Clean the bone and remove any splinter bones.
3. In a pan over a medium heat caramelise the vegetables in the butter along with the rosemary until softened.
4. Add in the redcurrant jelly, mix well
5. Now add the black pudding and stir carefully so it doesn't break up too much.
6. Mix in the lamb and demi glace, simmer gently until heated through.
7. Transfer to a suitable dish and place the shank bone in the centre.
8. Carefully wrap the pastry around the dish with the bone sticking through.
9. Bake in the oven for approx 10 mins at 180oC
10. Remove from the oven, garnish the bone with a sprig of rosemary - serve!
NB. For extra colour brush egg wash over the pastry lid prior to cooking