



## The Swan at Southrop's Slow cooked lamb shank Shepherd's Pie with curly kale

### *Ingredients:*

Serves 4

2 lamb shanks	2 tbsp Dijon mustard
1 small celariac, peeled	4 tbsp tomato purée
1 small swede, peeled	50 ml Worcestershire sauce
4 large carrots, peeled	100g unsalted butter
2 large white onions, peeled	Plain flour for dusting
4 cloves of garlic	Salt & Pepper
3 sprigs of rosemary	1 kg Maris piper potatoes, peeled & washed
300ml red wine	
2 litres chicken stock or water	500g curly kale, prepped & washed

Oven: 170°C/325°F/Gas3

### *Method:*

1. Place all the vegetables, Worcestershire sauce, tomato purée, red wine, Dijon mustard, garlic & rosemary into a deep casserole dish.
2. Season with salt and pepper & lightly flour the lamb shanks, brown in a frying pan and then place on top of the vegetables.
3. Submerge the lamb and vegetable mix in the chicken stock, cover with a lid and cook on the middle shelf of the oven for approximately 3 hours or until the meat is falling off the bone.
4. While the meat and vegetables are cooking, cover the potatoes with cold water, add a good pinch of salt, bring to the boil then simmer until soft. When cooked mash to a smooth purée, add the butter and season with salt & pepper to taste.
5. When the meat & vegetables are cooked, remove from the stock and place on a tray to cool and reduce the stock by three quarters volume, pass through a fine strainer, season to taste.
6. Once cooled, gently pick the meat away from the bone, remove any fat and place into a large mixing bowl.
7. Chop all the vegetables into even sized pieces, approximately 2cm dice and add to the meat.
8. Then add the reduced cooking liquor and mix well.
9. Place the finished shepherd's pie mixture into a deep pie dish and leave to cool and set for a few hours or overnight.
10. Preheat oven to 200°C
11. Once set cover with the mashed potato and bake on the middle shelf for 30-40 minutes or until golden brown and bubbling.
12. Bring a medium sized pot of salted water to the boil. Carefully place the kale into the boiling water and cook for 2 minutes.
13. Once cooked carefully remove from the water, toss in melted butter & lemon juice. Season with salt & pepper and serve along side your shepherd's pie.