

Keema Pie

Indian Inspired Shepherd's pie

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Ingredients

2 tbsp oil
500g lean mince lamb
1 onion, finely diced
3 garlic cloves, finely chopped
400g/1 tin of plum tomatoes
1 tbsp ginger, grated
1 tsp cumin seeds, crushed
1 tsp salt
½ tsp turmeric
1-2 chillies, finely chopped (optional)
100g frozen peas
10 mushrooms quartered

Masala Mash

7 large floury potatoes, peeled and chopped into chunks
½ tsp salt
40g butter
3 tbsp Milk
1 tsp garam masala

Garnish

handful of fresh coriander, chopped
2 spring onions, chopped

Method

- 01** Heat oil in a wide based pan and add the diced onion to cook leave to saute for 5 minutes before adding the garlic. Stir and continue to cook for about 10 minutes until the onions are golden brown in colour. If the onion catches reduce the heat and add a dash of water.
- 02** Once browned reduce the heat and add the tomatoes, ginger, salt, turmeric, cumin and chilli (optional).
- 03** Stir together and cook to reduce until the tomatoes break down into the sauce (about 5 minutes). All the ingredients should melt together with the spices creating the aromatic masala paste.
- 04** Turn the heat up and add the mushrooms and cook for a few minutes before adding the mince.
- 05** Stir to coat the mince with the sauce. Once coated reduce the heat and leave it to cook for about 15 minutes.
- 06** Stir in the frozen peas and leave to cook for a further 5 minutes.

Method - Masala Mash

- 01** Pre-heat your oven to 180°C. Cover the potatoes with cold water and add a little salt. Bring this to the boil then reduce the heat and leave the potatoes to cook until soft. Once cooked drain and place back in the pan.
- 02** Add a little salt, butter and pour in a little milk (add as and when required) and mash the potatoes to create a firm mash.
- 03** Sprinkle in the garam masala.
- 04** Place the masala mash on top of the mixture and place in the oven for about 25-30 minutes until it's bubbling.
- 05** Sprinkle with fresh green coriander and chopped spring onions to serve.



More on this recipe

<http://www.harighotra.co.uk/keema-pie-recipe>

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