

# Anna's pulled lamb shepherd's pie

This is a firm favourite of mine and is perfect for an evening with friends. It is very simple to make but packed full of flavour. I cook mine in the slow cooker, but this can be done in an oven.

## Ingredients:

Large lamb joint

1 bottle of red wine (non-alcoholic wine works too)

4 carrots cut into large pieces. (quarters works well)

1 large onion sliced, or 2 leeks sliced

Small handful rosemary

Seasoning to taste

Cornflour or gravy granules

4 white potatoes (cooked and mashed)

Breadcrumbs (optional)

Cheese (optional)

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## Method:

Place lamb, onions or leeks, carrots and rosemary in slow cooker/oven proof pan. Pour over the red wine and add a little water if lamb not covered. Cover and cook (160°C/140°C fan/gas 3 if cooking in the oven) for 5 hrs.

Heat oven to 200°C/180°C fan/gas 5.

Remove the lamb and shred. Sieve cooking juice from onions/leeks and carrots and place in an oven proof dish. Thicken the juice to make a gravy using cornflour or gravy granules.

Add the lamb and gravy to the sieved vegetables and top with mashed potatoes. If you wish to have a crunchy top, add breadcrumbs and cheese to your liking.

Return to and bake until topping is golden.

Serve with extra vegetables and gravy if preferred.