

Luscious lamb pie

Ingredients:

- 1kg cubed leg of lamb
- 3tbsp plain flour
- 25g unsalted butter
- 2 rosemary sprigs
- 1pint lamb stock
- 3 leeks (sliced)
- 400g potatoes (cut into chunks)



Method:

1. Season and dust lamb with flour. Heat the oil and the butter in a saucepan and fry lamb pieces of lamb and leeks a batch at a time for about 3– 4minutes (each batch)
2. Add rosemary and stock and bring to boil, cover and simmer gently for 1 1/2 hour until the lamb is soft and tender.
3. Add the remaining of the leeks and potatoes simmer uncovered for about 15minutes until potatoes are cooked and sauce is thick.
 4. Preheat oven to 180c gas mark 4.
 5. When lamb mixture is cool transfer into a pie dish.
6. Roll out ready made puff pastry on top of dish and slice slits in the pastry.
 7. Brush the top with the remaining egg.
 8. Bake for 40-45minutes until golden.