



SHEPARD'S PIE WITH VENISON

Ingredients

Game sauce:

- 500g venison in bite-size cubes
- Bacon, chopped
- Olive oil
- 2 large onions, chopped
- Mushrooms, chopped
- 2 tbsp Worcestershire Sauce
- Fresh herbs, chopped
- 100 ml red wine
- 100 ml venison or beef broth
- Salt & pepper
- 2 tbsp flour
- 250 ml cream

Mashed potatoes:

- 1 kg potato, peeled and quartered
- 75 g butter
- Milk
- 2 tbsp parmesan, freshly grated
- Salt & pepper
- Nutmeg
- 2 egg yolks

Preheat oven to 175°C

 60 min.

Method

Get started by boiling the potatoes. Place the peeled and quartered potatoes in medium sized pot. Cover with cold water. Add a teaspoon of salt. Bring to a boil, reduce to a simmer, and cook until tender (about 20-25 minutes).

While the potatoes are boiling, let's sauté the mushrooms and onions in large pan for about 5 minutes until the onions are soft. Add the venison and bacon to the pan with the onions and mushrooms. Fry everything until the meat takes on a nice brown color and the fat on the bacon is rendered down. Next, add the red wine, Worcestershire sauce, fresh herbs and venison broth. Bring the sauce to a simmer and reduce heat to low. Cook uncovered for 10 minutes. Next add cream and a little potato water to thicken the sauce. Season with salt and pepper.

Once the potatoes are cooked mash them together with butter, egg yolks, milk, grated nutmeg, parmesan, and season with salt and pepper.

Now, layer the meat mixture and mashed potatoes in a casserole dish. Spread the mashed potatoes over the top of the venison. Rough up the surface of the mashed potatoes with a fork so there are peaks that will get well browned. Make a few holes in the mashed potatoes so the steam can come out. Put in the oven at 175 ° for 25-30 min. Serve your Shepard's Pie with a nice fresh salad.

Bon Appetite.