

Lamb and mushroom pie

Serves 4

If you love a Sunday roast, you'll know all about the amount of leftovers this one-off meal can produce. Make the most of your store cupboard ingredients to create a quick and easy bubble and squeak, or a flavoursome pie.

Ingredients

- 300g diced lamb (or leftovers from your Sunday roast)

500g button mushrooms

1 white onion diced

1 carrot diced

1 pinch dried thyme

1 pinch dried rosemary
- 4 bay leaves

100ml red wine

500ml beef stock

½ cup plain flour

1 sheet puff pastry (for topping)

Method

1. Brown lamb in a heavy based saucepan, set aside.

2. Add mushrooms, vegetables and herbs, sauté until soft, add lamb and red wine.

3. Add flour and stir around the pot, scraping the bottom to collect all the flavours.
4. Add beef stock, cover, and turn down to a slow simmer until the lamb is very tender.

5. When meat has cooled place into a casserole dish and top with puff pastry.

6. Brush pastry with a beaten egg and bake at 180/190°C until pastry is golden brown and meat is warmed through.



Prepared by
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Chef's tip

The leftover pastry scraps can be made into tiny lunchbox treats with a bit of grated cheese or pesto on the top and baked in the oven at the same time as the pie. Freeze or store in an airtight box.



April

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Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3 <small>Don't forget to check changes to Easter collections at gov.gg/mybinnight</small>	4	5	6	7	8
9 <small>Palm Sunday</small>	10	11	12	13	14 <small>Good Friday</small>	15
16 <small>Easter Sunday</small>	17 <small>Easter Monday</small>	18	19	20	21	22
23	24	25	26	37	28	29
30 <small>St George's Day</small>						

Handy tip

Take a shelfie before you go shopping, that way you know what's in your fridge and cupboards.

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LOVE
FOOD
hate waste