

# Lamb Pie

## Pie

500g Lamb Shoulder  
3 cloves garlic  
3 med carrots  
3 sticks celery  
3 shallots  
175ml dry white wine  
2 Tablespoons all purpose flour  
1 litre vegetable stock  
300g puff pastry  
1 egg (optional)  
50 ml milk (optional)

Dundee is famous for peh, even Depserate Dan loved his Cow Pie! Although it is Easter so we've come up with a lamb recipe for the family! With presumably less people to cook for this Easter Sunday, you might be looking for a smaller main, so this is the perfect alternative to a large leg of lamb!

## Method

Dice garlic, carrots, celery and shallots. Add to a pan on medium heat with diced lamb. Cook until the lamb is sealed all over and add the wine. Reduce this by half and add the flour, this will thicken the sauce so add the stock slowly while stirring to loosen. Cover and cook gently for 1-1.5 hours. This will tenderise the lamb till it's melt-in-your-mouth delicious!

Remove from the heat and check seasoning (try not to eat the mixture straight out of the pan) and leave to cool entirely.

Preheat the oven to 180° and roll out puff pastry until roughly 3mm thick on a lightly floured surface. Pour mixture into desired pie dish and cover with pastry, trimming the excess.\* A beaten egg brushed over the pastry will give a beautiful finish, but milk works just as well. Bake in the oven for 30-35 minutes, until golden brown.

\*At this point, use the excess pastry to create shapes or spell words. This is fun for big and little kids alike!