

Lamb hotpot



Serves: 4

Time

Preparation time 35 minutes

Cooking time 1 hour 25 minutes

Ingredients

- 6 large potatoes
- 1 large onion, peeled and chopped
- 450g minced lamb
- 400g tinned chopped tomatoes
- 1 teaspoon tomato purée or tomato ketchup
- 1 teaspoon mixed herbs
- pepper
- sunflower oil

Topping

- 2 dessertspoons wholemeal flour
- 125g carton natural yogurt
- 1 egg
- 1½ slices wholemeal or white bread, crumbed
- 50g mature cheddar cheese, grated

To serve

- cooked vegetables or salad

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Method

1. Preheat the oven to 180°C or gas mark 4.
2. Peel the potatoes and cut them into slices 0.5cm thick. Cook in boiling water for 12–15 minutes until just tender. Drain on kitchen paper and set aside to cool.
3. Place the onion in another saucepan with the minced lamb and cook on a gentle heat for 8–10 minutes until the lamb is browned and the onion is softened. Drain off and discard excess fat.
4. Return the lamb to the heat. Add the tomatoes, tomato purée (or ketchup), herbs and pepper. Cover, bring to the boil, then reduce heat and simmer for 10 minutes.
5. Remove lamb from the heat.
6. Lightly brush an ovenproof dish with unsaturated oil and line the base with one third of the potato slices.
7. Pour half the lamb mixture over, then top with another one third of the potato slices. Repeat with remaining lamb and potato.
8. Prepare the topping by mixing flour, yogurt and egg. Spoon over the top layer of potatoes.
9. Sprinkle with breadcrumbs and top with grated cheese. Bake in the oven for 40–45 minutes until the topping is brown and crispy, and the lamb is cooked.
10. Serve with cooked vegetables or salad.