

British / Irish

Main Courses

Classic Cottage / Shepherd's Pie

⌚ Prep: 25m 🔥 Cook: 50m ⚡ Total: 75m 🍽️ 6 servings



📺 Video ref: Food Wishes (Chef John)

MISE EN PLACE / INGREDIENTS [16]

- ☐ 1.5 lbs Lean ground beef chuck (85/15) or ground lamb
- ☐ 4 tbsp Unsalted butter (for mashed potatoes) (Kerrygold)
- ☐ 1 whole Large egg yolk
- ☐ 2 units Carrots, finely diced
- ☐ 2 tbsp All-purpose flour
- ☐ 1.5 cups Rich beef broth
- ☐ 1 tbsp Fresh thyme and rosemary, finely chopped
- ☐ 1.5 tsp Kosher salt
- ☐ 2 lbs Yukon Gold or Russet potatoes, peeled and quartered
- ☐ 0.25 cup Warm whole milk or heavy cream
- ☐ 1 medium Yellow onion, finely chopped
- ☐ 3 cloves Garlic cloves, minced
- ☐ 2 tbsp Concentrated tomato paste
- ☐ 2 tbsp Worcestershire sauce (Lea & Perrins)
- ☐ 1 cup Sweet frozen green peas
- ☐ 0.5 tsp Freshly ground black pepper

🛒 US SUPERMARKET BRAND GUIDE

Original Worcestershire: Lea & Perrins The Original Worcestershire Sauce

Aged in wooden casks with molasses and tamarind for unmistakable British savoriness. • 📍 Condiment aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Sauté Savory Beef Filling

⌚ 18 min

Brown ground beef with kosher salt and black pepper in a skillet to $\geq 160^{\circ}\text{F}$ (71°C). Add diced yellow onion, carrots, minced garlic, fresh thyme/rosemary, and tomato paste; cook 6 minutes. Sprinkle in flour, stir in beef broth and Worcestershire sauce, and simmer 10 minutes until thickened. Fold in frozen peas.

✓ Checkpoint: Glossy, thick savory meat gravy.
- 2

Rice and Mash Potatoes

⌚ 10 min

Pass hot boiled potatoes through a ricer and beat with 4 tbsp unsalted butter, warm milk, kosher salt, black pepper, and 1 egg yolk until smooth.

✓ Checkpoint: Velvety yet sturdy mashed potatoes.
- 3

Layer and Texture with Fork

⌚ 5 min

Spread meat filling into a baking dish. Dollop mashed potatoes over the top and drag fork tines across to create jagged peaks and ridges.

✓ Checkpoint: Even potato cap with decorative ridges.
- 4

Bake to Golden Crust

⌚ 30 min

Bake at 400°F (200°C) for 25 to 30 minutes until bubbling around the edges and the potato peaks are toasted golden brown.

✓ Checkpoint: Sizzling, golden-topped comforting pie.

🛡️ FOOD SAFETY & INTERNAL TEMPERATURE: 160°F (71°C) USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR GROUND BEEF AND PORK

USDA Food Safety Minimum ($\geq 160^{\circ}\text{F}$ / 71°C): Ground beef and ground pork must be cooked to an internal temperature of at least 160°F (71°C) verified with an instant-read thermometer—never judge safety by color or juiciness alone—because grinding distributes surface bacteria throughout the meat.

👁️ MASTER DONENESS CHECKPOINT:

Golden, broiled potato ridges on top of a bubbling, deeply savory beef and vegetable gravy.

🔬 WHY IT WORKS:

The Egg Yolk Mash Fortification: Stirring an egg yolk into the warm mashed potatoes provides structure and accelerates surface browning, ensuring crisp ridges without drying out.

⚠️ TROUBLESHOOTING:

Mashed potatoes sank into watery filling: Simmer the beef sauce until it is thick and jammy before spreading the mashed potatoes on top.