

Shepherd's Pie

Beef Mixture:

450 grams or 1 pound chopped beef.
1 small onion, peeled and chopped (you will take a spoonful of the fried onion for potato mixture)
2 tablespoons oil
1 egg, beaten and divided (1/2 beaten egg for meat mix, 1/2 for potato topping)
1 rounded tablespoon cornstarch or potato starch for Passover
1 teaspoon paprika
1/2 teaspoon nutmeg
1 teaspoon crushed garlic or 2 cloves garlic, roasted
2 tablespoons chopped parsley
4 tablespoons tomato paste
1/2 cup hot water

For potato topping:

700 grams approximately 4-5 potatoes, peeled and cubed
1 heaping tablespoon salt *for cooking water*
1/2 an egg (from beaten egg above)
2 tablespoons oil
1 teaspoon salt
1 tablespoon chopped sautéed onion (from above onion)

Preheat oven to 350 F/180 C.

Start by peeling and cubing potatoes and cooking till soft with tablespoon salt in the cooking water. Drain, mash with the oil and salt and you will add a heaping tablespoon of fried onion and half of the beaten egg which you sneak from the meat mixture. Mash till smooth.

Fry the onion till soft and golden in the oil, removing one heaped tablespoon for the potato mixture. Then add the chopped beef stirring until it browned and crumbly, adding the nutmeg, parsley, thyme, paprika and stirring in the tomato paste and water. Sprinkle the cornstarch/potato starch on top and stir about till it thickens up a bit and the water is mostly absorbed. Remove from heat, wait about 3-4 minutes and add the other half of the beaten egg, quickly stirring in. Pour into a greased pie pan (I prefer a Pyrex type of dish). Now top with the smooth mashed potatoes, swirling with tines of a fork and place uncovered in the hot oven for 35-45 minutes or till top is set and golden. If you wish to brown the top more, with pie in oven, switch to broil and (watching carefully) broil for 2-3 minutes or till top is light brown. Slices and reheats beautifully.