

## INGREDIENTS

4 SERVINGS

40 MIN

INTERMEDIATE

2 packs Garden Gourmet Sensational Mince

1.2 kg unpeeled floury potatoes

150 g peas

150 g mushrooms

1 celery stalk

1 carrot

1 onion

1 garlic clove

250 ml vegetable stock (from 1/2 stock cube)

150 to 200 ml plant-based milk

150 ml red wine

100 g grated (vegan) cheese

50 g vegan butter or olive oil

25 g flour

2 tbsp bread crumbs

1 tsp tomato puree

4 sprigs of thyme and 2 sprigs of rosemary (or 1 tsp dried each)

olive oil for frying

This Vegetarian Shepherd's pie made with Garden Gourmet Sensational Mince will surely warm you up and comfort you after a cold autumn/winter day!

## PREPARATION

**1. Pre-heat oven and prepare potatoes**

Preheat the oven to 200°C. Peel and cut the potatoes into equal pieces. Boil them for about 20 minutes, and drain. Meanwhile, heat the milk together with the butter until melted.

**2. Make mashed potatoes**

Mash the potatoes. Stir the warm milk and butter through the potatoes using a whisk and keep stirring until airy. Keep the puree warm with the lid on the pan.

**3. Prepare the veggies and herbs**

While the potatoes are cooking, cut the garlic, celery, onion, carrot and mushrooms into pieces. Finely chop the thyme and rosemary.

**4. Sautéed vegetables with tomato puree**

Fry the chopped vegetables with the herbs in some oil in a frying pan for about 5 minutes. Add the tomato puree and fry for a while.

**5. Make sauce with Sensational Mince**

Add the Sensational Mince and cook until smooth. Then sprinkle with flour and let it fry for a while. Deglaze with red wine, let it boil and add the stock with the peas. Bring to a boil and let it simmer for about 5 minutes until you have a slightly thick liquid minced 'meat' mixture. Add more stock if necessary.

**6. Bake the pie and serve it up!**

Spoon the mixture into a large baking dish and spread the mashed potato on top of it. Sprinkle with grated cheese and breadcrumbs. Bake the pie in the middle of the oven for about 15 minutes until brown.

## CULINARY TIP

**Making your own bread crumbs**

You can easily make your own breadcrumbs by putting some (old) bread in the oven to dry it out and crumbling it with your fingers or a food processor.

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