

Mary Berry's shepherd's pie

Yield: 6 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-log-cake-recipe-mary-berry>

Ingredients:

- 750 grams minced lamb
- 125 grams mushrooms sliced
- 2 carrots diced
- 1 large onion chopped
- 1 garlic clove crushed
- 30 grams plain flour
- 150 milliliters beef stock
- 2 tablespoons Worcestershire sauce
- 1 pinch salt and black pepper
- 750 grams potatoes
- 4 tablespoons milk
- 30 grams butter
- 26 1/2 ounces minced lamb
- 4 3/8 ounces mushrooms sliced
- 2 carrots diced
- 1 large onion chopped
- 1 garlic clove crushed
- 1 1/8 ounces plain flour
- 5 5/16 fluid ounces beef stock
- 2 tablespoons Worcestershire sauce
- 1 pinch salt and black pepper
- 26 1/2 ounces potatoes
- 4 tablespoons milk
- 1 1/8 ounces butter
- 26 1/2 ounces minced lamb
- 4 3/8 ounces mushrooms sliced
- 2 carrots diced
- 1 large onion chopped
- 1 garlic clove crushed
- 1 1/8 ounces plain flour
- 5/8 cup beef stock
- 2 tablespoons Worcestershire sauce
- 1 pinch salt and black pepper
- 26 1/2 ounces potatoes

- 4 tablespoons milk
- 1 1/8 ounces butter

Nutrition:

1. Calories: 1590 calories
2. Carbohydrate: 91 grams
3. Cholesterol: 310 milligrams
4. Fat: 100 grams
5. Fiber: 12 grams
6. Protein: 79 grams
7. SaturatedFat: 46 grams
8. Sodium: 870 milligrams
9. Sugar: 15 grams

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