

Mary Berry

Yield: 6 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/easter-lamb-recipe-mary-berry>

Ingredients:

- 900 grams minced lamb
- 2 onions chopped
- 2 large carrots finely diced
- 45 grams plain flour
- 300 milliliters red wine
- 300 milliliters beef stock
- 1 tablespoon Worcestershire sauce
- 1 tablespoon tomato purée
- 1 dash gravy browning optional
- 1 pinch salt and freshly ground black pepper
- 31 11/16 ounces minced lamb
- 2 onions chopped
- 2 large carrots finely diced
- 1 5/8 ounces plain flour
- 10 5/8 fluid ounces red wine
- 10 5/8 fluid ounces beef stock
- 1 tablespoon Worcestershire sauce
- 1 tablespoon tomato purée
- 1 dash gravy browning optional
- 1 pinch salt and freshly ground black pepper
- 31 11/16 ounces minced lamb
- 2 onions chopped
- 2 large carrots finely diced
- 1 5/8 ounces plain flour
- 1 5/16 cups red wine
- 1 5/16 cups beef stock
- 1 tablespoon Worcestershire sauce
- 1 tablespoon tomato purée
- 1 dash gravy browning optional
- 1 pinch salt and freshly ground black pepper
- 900 grams potatoes old King Edward, or other floury potatoes, cut into 3mm, 1/8in slices
- 150 milliliters double cream
- 75 grams mature cheddar cheese grated
- 31 11/16 ounces potatoes old King Edward, or other floury potatoes, cut into 3mm, 1/8in slices

- 5 5/16 fluid ounces double cream
- 2 5/8 ounces mature cheddar cheese grated
- 31 11/16 ounces potatoes old King Edward, or other floury potatoes, cut into 3mm, 1/8in slices
- 5/8 cup double cream
- 2 5/8 ounces mature cheddar cheese grated

Nutrition:

1. Calories: 2360 calories
2. Carbohydrate: 118 grams
3. Cholesterol: 490 milligrams
4. Fat: 150 grams
5. Fiber: 14 grams
6. Protein: 104 grams
7. SaturatedFat: 74 grams
8. Sodium: 1190 milligrams
9. Sugar: 17 grams

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