

Shepherd's Pie - Billy Parisi

Makes 10 Servings

Preparation: 16 minutes, Cook Time: 1 hour

Yield: ["10"]

Recipe: by Chef Billy Parisi

Source: billyparisi.com (video available at Source link)

This homemade shepherd's pie is loaded with a savory ground lamb filling and topped with the creamiest mashed potatoes, then baked until golden brown. It takes me 16 minutes of prep and is one of the most comforting classic meals I make all year. - Billy Parisi



Filling:

3 tablespoons vegetable oil
1 yellow onion, peeled and finely minced
1 stalk celery, finely minced
1 carrot, peeled and finely minced
3 cloves garlic, finely minced
1 1/2 pounds ground lamb
2 tablespoons tomato paste
3 tablespoons all purpose flour
1 cup beef stock
2 tablespoons parsley, finely minced
1 teaspoon fresh rosemary leaves, minced

sea salt and freshly ground pepper, to taste

Potatoes:

2 1/2 pounds russet potatoes, peeled and roughly chopped
1 stick butter, melted
2 egg yolks
3 tablespoons sour cream
1/2 cup shredded dubliner cheese, gruyere or sharp white cheddar will also work
sea salt and freshly ground white pepper, to taste

Filling:

1. Add the oil to a large frying pan over medium heat and sauté the onions, celery, carrots, and garlic for about 6-8 minutes or until lightly browned and cooked.
2. Add in the lamb and cook until lightly browned and cooked throughout, which takes about 5-7 minutes.
3. Mix in the tomato paste completely, and then mix in the flour until combined.
4. Pour in the beef stock and then finish by mixing in the parsley, rosemary, salt, and pepper until combined. Set aside.

Potatoes:

5. Add the potatoes to a large pot of boiling water and cook for 10-12 minutes or until tender. Drain the potatoes and mash using a food mill, hand masher, stand mixer, or hand beaters until very smooth.
6. Mix in 3/4 stick of melted butter, egg yolks, sour cream, cheese, salt, and pepper until completely combined.

To Assemble:

7. Transfer the lamb filling to a deep 10" pie pan and spread evenly. Add the potatoes on top using a spoon or a piping bag. Drizzle on the remaining 1/4 stick of melted butter to help brown the potatoes.
8. Bake in a preheated 375°F. oven for 20-25 minutes or until the potatoes are browned.
9. Garnish with optional chopped fresh parsley or rosemary and serve .

Notes:

- My key advice for making the best shepherds pie is to focus on the layering. I saute the mirepoix to build the base, brown the lamb to develop depth, then add the tomato paste and flour for body before pouring in the stock to bring everything together. If you rush those steps, the filling will lack richness and balance, so I recommend following the process exactly as written.
- Shepherd's pie vs cottage pie: Shepherd's pie is lamb. Cottage pie is beef. If someone serves you ground beef and calls it shepherd's pie, you have my permission to correct them.
- Food processor shortcut: I pulse my mirepoix in the food processor to save time. It gives you a uniform fine mince in seconds. Just do not overprocess it into a paste.
- Piping the potatoes: A piping bag with a large star tip makes it look like it came out of a restaurant kitchen. But if you do not have one, just spoon the potatoes on and use a fork to create ridges. Those ridges will brown and crisp up nicely.
- Pan size: If you do not have a deep 10" pie dish, a 13×9 casserole dish works great. For a regular 9" pie tin, cut the recipe in half.
- How to Reheat: If you are reheating the entire pie, place it in the oven at 350° for 10-15 minutes or until warmed. When you are heating up a single portion, I recommend warming in the microwave.
- How to Store: Cover and place in the refrigerator for up to 4 days. This will freeze covered for up to 2 months. Thaw in the refrigerator for 1 day before reheating.