



Lamb Shank Ragout, Kumara & Egmont Top Pie

Lamb shank slow cooked in milk stout in a suet style pie with kumara mash top and capped with a Egmont cheese and panko crumb crispy golden top

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Everybody loves a modern classic and it doesn't get much more kiwi classic than lamb shank and kumara.

These are a great alternative to a pot pie and can be scaled up or down to suit. Using a suet-style pastry with wagyu fat provides an extra perceived decadence for your customers.

Try mixing Mainland Egmont Grated Cheese with Mainland Shredded Parmesan and some panko breadcrumbs to achieve an amazing golden crispy top.



Pies

INGREDIENTS

750g bakers or plain flour
250g Mainland Salted Butter
250g suet or vegetable shortening
1 tsp salt
1 tbsp Anchor Sour Cream
2ea free-range egg yolk

100ml warm water to bind
1 free-range egg yolk, beaten, for glaze
150g Lamb Shank Ragout
1 recipe Kumara Mash
1 recipe Egmont Crunch

METHOD

Combine flour, chopped thyme, rosemary and salt.

Pre-heat the oven to 200°C and line a baking tray with baking parchment. Cut four strips of greaseproof paper, about 5cm deep and 25cm long, to wrap around the pies. You'll also need four pieces of cook's string to secure the paper.

For the filling, divide into four portions and mould into balls. Refrigerate while you make the pastry.

To make the pastry, heat water, salt, butter and shortening or suet in a saucepan until just boiling. Meanwhile, put the flour in a mixing bowl. Pour the hot liquid onto the flour and mix together with a spoon. Once cool enough to handle, tip onto a floured surface and knead until you have a smooth dough.

Divide the dough into four equally sized balls. Roll out each ball to an 18cm circle, about 5mm thick.

Place a ball of filling on each large circle of pastry. Gather the pastry around the meat and bring up the sides to form the shape like a pork pie. Keep stretching the pastry so it comes above the meat by around 2cm/1.75in. Wrap a strip of greaseproof paper around each pie and secure with string if you choose (to make sure the pie holds its shape when cooking).

Pipe on kumara mash and top with Egmont crunch.

Put the pies on the baking tray and cut a steam hole in the centre of each. Brush pastry edges with beaten egg yolk and transfer to the fridge to rest for 30 minutes. Bake for 35-40 minutes, or until golden-brown. Serve hot for best results.



Mainland Egmont Grated Cheese has a full cheddar flavour with nutty, slightly sweet notes reminiscent of Swiss-style cheeses. With excellent melting qualities, Egmont is a splendid cheese for all your baking and cooking needs.

Lamb Shank Ragout

INGREDIENTS

4ea lamb hind shanks
150g Mainland Unsalted Butter
500ml milk stout
1/2 tbsp tomato paste
100g onions, finely diced
100g carrot, finely diced
8ea fresh shiitake mushrooms
200g tomato puree
1 tbsp brown sugar
1 tbsp rosemary and thyme, chopped
3ea garlic clove

METHOD

Combine all ingredients with the beef cheeks in a covered oven tray and slow cook at 150°C for 4 hours.

Remove from oven and remove herbs.

Break up the lamb shank, remove bones, sinew etc., and mix with the cooking to bind the pie filling.

Kumara Mash & Egmont Crunch

INGREDIENTS

KUMARA MASH

500g kumara, colour of your choice
250g Anchor Fresh Cream
100g Mainland Unsalted Butter
1 tbsp fresh rosemary and thyme, chopped

EGMONT CRUNCH

200g Mainland Egmont Grated Cheese
25g panko breadcrumbs
50g Mainland Shredded Parmesan Cheese

METHOD

Boil kumara in salted water until soft.

In a small saucepan, reduce the cream butter and herbs by 1/3.

Puree kumara and add reduction until smooth.

Mix together Egmont cheese, parmesan and panko and sprinkle on top of pies before cooking.