

Mushroom, Lentil and Black Eye Bean Shepherd's Pie

Serves: 6

Preparation time: 15 minutes

Cooking time: 90 minutes

Ingredients

Filling:

30ml (2 tablespoons) olive oil

1 brown onion, finely diced

2 medium leeks, rinsed and sliced

500g mixed mushrooms, larger ones sliced

2 cloves garlic, minced

4 carrots, peeled and diced

2 stems celery, diced

3 sprigs thyme

1 sprig rosemary, leaves picked and roughly chopped

Salt and freshly cracked black pepper

30ml (2 tablespoons) tomato paste

125ml (1/2 cup) red wine

500ml (2 cups) vegetable stock

400g tin chopped tomatoes

100g brown lentils, rinsed and drained

400g tin black-eyed beans, rinsed and drained

Potato Topping:

500g starchy potatoes, peeled and roughly chopped

500g white-fleshed sweet potatoes, peeled and roughly chopped

40g salted butter

125ml (1/2 cup) full cream milk, warmed

35g gruyere cheese, finely grated

Salt and black pepper, to season

Flat-leaf parsley and chives, finely chopped

Method

Heat 1 tablespoon olive oil in a Le Creuset 24cm Signature Round Casserole. Add the onion and leeks. Sauté over a medium heat until softened, 6-8 minutes. Increase the heat to high, then add the mushrooms. Cook until any liquid is reduced and the mushrooms are golden. Stir in the garlic and cook for 1 minute.

Add in the carrots, celery, thyme, and rosemary. Season lightly with salt and black pepper. Cook for several minutes to soften, then add the tomato paste. Deglaze with the wine and reduce by half. Add the stock, tomatoes, and lentils. Cover partially and simmer for 40 - 45 minutes. Stir in the beans and parsley.

Boil the potatoes in salted water until tender. Drain well, then mash, adding the butter, milk, and cheese. Season with salt and black pepper.

Divide the filling between six Le Creuset Lion Head Soup Bowls. Pipe or dollop over the potato topping. Bake in a 200°C preheated oven until bubbling and golden, about 30 minutes. Finish with chopped chives.