



Balvicar Hotpot

Temperature: Gas Mark 4-5, 180°C, 350°F

Serves: 4

Cooking Time: 90 mins

Ingredients:

Lean minced lamb

Mushrooms

Stock

Gravy granules

Fresh thyme

Leeks

Lancashire cheese

Potatoes

Butter

Method:

In a non-stick pan dry fry 450g (1lb) lean minced lamb with 100g (4oz) mushrooms, sliced, for 4-5 minutes until browned. Add 450ml ($\frac{3}{4}$ pt) stock, 30ml (2tbsp) gravy granules and 15ml (1tbsp) fresh thyme, chopped, and cook for further 2-3 minutes until thickened. Season with salt and pepper and transfer to an ovenproof casserole dish. Cover the mince with 2 leeks, finely sliced, and 50g (2oz) Lancashire cheese, grated. Layer over 675g (1½lb) potatoes, peeled and sliced and brush with a little melted butter. Cover with foil and cook in preheated oven for 1½ hours, uncover for the last 30 minutes to allow the potatoes to brown.



Serve with pickled red cabbage or extra seasonal vegetables.

Reserva Rioja 2001

Lamb is this wine's favourite partner but is so smooth that it won't tread on anything's toes - why not try with roast goose. Velvety smooth with soft tannins and perfect balanced oak, drinking it is like sipping a berry cocktail made with silk, cedar, smoke and vanilla.

