



The Larder presents:



Ho-Ho Hot Pot

YOU WILL NEED:

INGREDIENTS:

- 400g Lamb Mince
- 4-5 Medium Potatoes
- 4 Carrots
- 2 Onions
- Stock Cube
- 1 Tbsp Flour
- Butter
- 400ml Water
- 2 Tsp Worcester Sauce (optional)
- Salt and Pepper

YOU WILL NEED:

EQUIPMENT:

- Large Pan (for potatoes)
- Frying Pan
- Sharp knife
- Potato Peeler (or knife)
- Chopping board/ clean surface
- Jug (for stock)
- Oven proof dish
- Spoon
- Oven

REMEMBER:

Always **wash your hands** thoroughly before touching and preparing ingredients.

METHOD:

- 1.** ALWAYS START BY - Washing your hands thoroughly
- 2.** Gather together all the equipment and ingredients
- 3.** Boil the potatoes for 10 minutes, drain and cool.
- 4.** Heat oven to 200C/180C fan/gas 6.
- 5.** Heat the oil in a large frying pan and fry the onion and carrot for 10 mins or until starting to soften, add the mince and cook for a further 5 minutes.
- 6.** Tip half the mixture into an oven proof dish.
- 7.** Thinly slice the cooled potatoes and arrange over the top of the mince.
- 8.** Add another layer of mince.
- 9.** Add the stock cube to boiling water, mix the flour with a small amount of cold water and add to the stock. Pour over the mince and potatoes.
- 10.** Top with a neat layer of sliced potatoes, brush with melted butter or oil and add a sprinkling of salt and black pepper.
- 11.** Bake in the oven for 20-25 mins until the potatoes crisp and the gravy is bubbling.

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