

Mashed Potato Topping:

2 lb. cooked, peeled Yukon Gold
2 egg yolks
3/4 Tbsp. melted butter
1/4 c. heavy cream
1/4 c. Parmesan cheese

Place potatoes in Kitchenaid or large food processor. Place on low speed & add ingredients one at a time until smooth consistency.

Place over meat filling. Bake in oven at 350° until light golden brown.

To save time you can substitute dehydrated potatoes.

Gordon Ramsay's Shepherd Pie

Filling:

2 Tbsp. olive oil
1 1/2 lb. ground chicken or beef
1 carrot sliced thin
1 onion, grated
1 bag of frozen peas (optional)
fresh rosemary
fresh thyme
4 cloves minced garlic
salty pepper to taste
 Worcestershire Sauce (several splashes)
A few Tbsp. of tomato paste
Red Wine (a few splashes)
Chicken Stock (approx. 1/4 c.)

Saute meat in olive oil until browned. Remove fat. Add remaining ingredients & cook until vegetables are tender.