



Santa-Style Shepherd's Pie

Prep time: 20 Cook Time: 15 Servings: 30

European,Regional North American,Appetizers/Sides/Snacks,Flour Tortillas,Casual Dining,FSR/QSR,Catering

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Heat Pressed Flour Tortilla	10420		8 each
Vegetable Oil			2 Tbsp.
Onion		diced	1/2 cup
Carrots		diced	1/2 cup
Garlic Clove		minced	2 each
Lamb		ground	1/2 lb.
Corn Kernels		frozen	1/4 cup
Peas		frozen	1/4 cup
Tomato Paste			1 Tbsp.
Rosemary		dry	1 tsp.
Thyme		dry	1 tsp.
Beef Stock			1/2 cup
Flour		all-purpose	2 Tbsp.
Duchess Russet Potatoes			
Duchess Sweet Potatoes			



Instructions

1. In a large skillet over medium-high heat, add oil, onions, and carrots and sauté for 5-7 minutes. Add garlic and ground lamb. Sauté until lamb is cooked through. Add corn and peas.
2. Meanwhile, in a bowl, combine, tomato paste, rosemary, thyme, and beef stock. Mix well to combine.
3. Add flour to skillet and mix well to combine. Allow to cook for 3-5 minutes. Add stock mix and allow to thicken. Remove from heat. Season to taste.
4. Pre-heat conventional oven to 375°F.
5. Using a 3" round cutter, cut rounds out. Pan spray a mini-muffin tin and place one round into each mini-muffin holder. Fill each tortilla with a little less than 1 tbsp. of the lamb mixture. Using the filled piping bags, pipe a 1" high cone shape with the sweet potato mixture. Ring the base of the cone with russet potato mixture and place a dot of russet potato mixture on the very top to complete the Santa hat. Bake in the oven for 10-15 minutes, or until heated through, and the tortilla is crisp.
6. To serve, place the cups on a platter and serve.



Duchess Russet Potatoes

Prep time: 10 Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Russet Potatoes		peeled, boiled	1/2 lb.
Egg Yolk			1 each
Butter		melted	1 Tbsp.
Heavy Cream			1 1/2 Tbsp.
Nutmeg		ground	1/8 tsp.
Kosher Salt		to taste	
White Pepper		to taste	

Instructions

1. Pre-heat conventional oven to 350°F.
2. Place cooked potatoes on a parchment lined sheet tray and bake for 8-10 minutes, to remove moisture.
3. In a bowl, combine potatoes, egg yolk, butter, heavy cream, nutmeg, salt and pepper. Mash until smooth. Scoop into a piping bag fitted with a small round tip (#4). Reserve refrigerated for assembly.



Duchess Sweet Potatoes

Prep time: 10 Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sweet Potato		peeled, boiled	1 lb.
Egg Yolk			2 each
Butter		melted	3 Tbsp.
Nutmeg		ground	1/8 tsp.
Kosher Salt		to taste	
White Pepper		to taste	

Instructions

1. Pre-heat conventional oven to 350°F.
2. Place cooked potatoes on a parchment lined sheet tray and bake for 8-10 minutes, to remove moisture.
3. In a bowl, combine potatoes, egg yolk, butter, nutmeg, salt and pepper. Mash until smooth. Scoop into a piping bag fitted with a large round tip (#8). Reserve refrigerated for assembly.

