



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 Tortillas	10420		8 Each
Vegetable Oil			2 Tbsp.
Onions		diced	1/2 cup
Carrots		diced	1/2 cup
Garlic Cloves		minced	2 Each
Lamb		ground	1/2 Lbs.
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
All Purpose Flour			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 Lbs.
Egg Yolk			1 Each
Butter		melted	1 Tbsp.
Heavy Cream			1 1/2 Tbsp.
Ground Nutmeg			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 Potatoes		peeled, boiled	1 Lbs.
Egg Yolks			2 Each
Butter		melted	3 Tbsp.
Ground Nutmeg			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.

