



Mrs Crimble's Lamb Hot Pot with Suet Pastry Crust



Suet pastry crust:

Mrs Crimble's pastry mix
90g vegetable suet
Pinch of salt
150g water

Baking instructions:

1. Add the suet to the pastry mix and mix lightly
2. Add water gradually until the pastry can be pressed together
3. Roll out onto a floured surface to cover the pie dish been used
4. Set aside and make the hot pot

Hot pot:

1 tbsp olive oil
1tsp garlic puree or 1 crushed garlic clove
500g lamb shoulder or neck fillet cut into 2cm cubes or pieces
1 medium onion
150g button mushrooms sliced in half
300g sliced carrots
Stock - 1 stock cube and 400ml boiling water
Salt and freshly milled black pepper

Baking instructions:

Preheat the oven to 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5

Use a deep 23cm / 9 inch pie dish



1. Heat the olive oil until then add the lamb and fry over a medium heat for 4-5 minutes until brown all over
2. Add the onion, mushrooms, carrots, garlic and salt and freshly milled black pepper. Fry for a further 2-3 minutes
3. Add 400ml stock then spoon into an oven proof pie dish and place the suet pastry on top of the meat

Place in a preheated oven for 30 - 40 minutes until the pastry crust is golden brown and the filling is piping hot and cooked thoroughly

Serve with mashed potatoes and vegetables