



Lancashire Hotpot

Central Heating Food...



Lancashire hotpot with kidneys.

Central heating on a plate - perfect for cold nights, full of flavour and sweet tasting thanks to the kidney and black pudding.

Ingredients...

1kg of diced lamb or left over roast meat
4 lambs' kidneys, cleaned, trimmed, cut into quarters
2 tbsp olive oil
2 onions, peeled, sliced
½ tsp salt 1 tbsp plain flour
250ml vegetable or chicken stock
1 sprig fresh thyme
2 fresh bay leaves
1 tbsp Worcestershire sauce
50g/2oz butter, cut into cubes, plus extra for greasing
250g black pudding cut into rounds,
1kg potatoes, thickly sliced

Approach...

Start by preheating the oven to 180C. Now in a heavy frying pan heat the oil and seal the lamb and kidney pieces for 1-2 minutes on both sides, or until golden-brown all over. Remove from the pan and put on a warming plate. In the same pan, soften the onions and then stir in the flour until the onions are well coated with the flour. Now add the stock, thyme, bay leaves and Worcestershire sauce. Stir and simmer until thickened slightly.

Butter a casserole dish (with lid) and place a layer of potatoes over the bottom of the dish and season with salt and freshly ground black pepper. Spoon in half of the browned lamb and lambs' kidneys, then lay the black pudding slices and pour over half of the thickened stock mixture. Repeat the layers until you reach the top - finishing with a layer of potatoes on top and about 15mm from the rim of the dish. Dot the potatoes with the butter, then cover with a lid. Place into the oven to cook for 20 minutes, then remove the lid and cook for a further 20 minutes, or until the potatoes are golden-brown. Serve with crusty bread and butter.

Servings: 4 persons.

No Food Waste
Left Over Menu
Make better use of your food, with our left over menu recipes.
Use your left over lamb from your roast joint.



"We're probably in, just about one of the best place in the whole of the UK for game. The landscape, the weather and the fine grasses and heathers, all combine to make a taste and texture few can compare too."

Charlie Munro, John Munro Limited.

John Munro Limited. Highland taste on your plate.

The Highlands has what most people will agree is a unique landscape with dramatic weather. It's this weather that creates the fine grasses, the heather tips and crystal clear waters that define the beef and lamb, which we sell through our time honoured and traditional butchers shop network. All we can say is that our skills are in the presentation of our meats, but we leave the rest to the Highlands when it comes to creating it!

John Munro Limited. West End, Dingwall Ross-shire IV15 9QF
Telephone: 01349 882788 Email: scotchbeef@munrodingwall.co.uk

 www.facebook.com/John-M-Munro-Ltd-Butchers-and-Wholesalers

