



Red Wine and Star Anise Braised Lamb Pies

½ cup plain flour	¼ teaspoon ground cinnamon
1 kilogram boneless lamb shoulder steaks, fat trimmed off, cut into 3cm pieces	¼ cup oyster sauce
vegetable oil	¼ cup soy sauce
2 onions, sliced	2 whole star anise
2 carrots, finely diced	2 cups good-quality beef stock
250 grams button mushrooms, quartered	sea salt and ground pepper
1 cup red wine	To assemble
2 cloves garlic, crushed	Mashed Potatoes, see recipe below
1 tablespoon grated fresh ginger	Equipment
	4–6 ovenproof pie dishes or ramekins

Preheat the oven to 160°C.

Filling: Put the flour in a large bowl and season well. Toss the lamb in the flour, shaking off the excess. Heat 2 tablespoons of oil in a large ovenproof casserole dish or saucepan and brown the meat in batches, removing to a plate as it's done. Add a little extra oil with each batch, if needed, and don't let the base of the pan catch and burn.

Add the onions, carrots and mushrooms to the pan and cook for 10 minutes until the onions are soft, stirring occasionally. Add the red wine and let it bubble up for 5 minutes until well reduced. Stir in the garlic, ginger, cinnamon, oyster and soy sauces and bring to the boil, scraping the base of the pan to release any sticky bits. Add the star anise and beef stock and return the meat and any juices to the pan.

Cover the meat with a piece of baking paper then cover tightly with a lid. Braise for 2 hours or until the meat is very tender, stirring every 30 minutes. Remove the star anise and cool completely before assembling the pies. Filling can be made 3 days ahead.

Preheat the oven to 200°C.

To assemble: Spoon the meat into the baking dishes. Top with spoonfuls of mash then dot with a little butter or brush with cream.

Place on a baking tray and cook for 20 minutes or until the filling is hot and the top is golden. The pies will take longer if the filling is chilled.

Serves 4-6

COOKS TIP:

Don't add extra salt to the lamb mixture as the soy and oyster sauces will provide enough to season the filling.



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Mashed Potatoes

1 kilogram floury potatoes, peeled (I used agria)	1 clove garlic, crushed
good knob of butter	¼ cup cream
	sea salt and ground pepper

Cut the potatoes into small chunks and cook in boiling salted water until tender. Drain well then tip back into the saucepan and place over a low heat to drive off excess moisture. Add the butter, garlic and cream, season generously and mash until very smooth.