

# INDIAN SHEPHERD'S PIE with ROMANO



## Ingredients

### Pie Filling:

- 1 tbs oil
- 1 large onion, peeled and finely chopped
- 2 cloves garlic, peeled and crushed
- 2cm fresh ginger peeled and grated
- 500gms mince
- 1 tbs korma curry paste
- 2 tsp ground cumin
- 2 tomatoes, chopped
- 1 tbs tomato paste
- 150ml (2/3 cup) chicken stock
- squeeze of lemon juice
- salt & pepper to taste
- 1 cup frozen peas

### Toppings:

- 1/2 kg sweet potatoes, peeled and cut into chunks
- 2 tbs (60gms) Romano cheese.
- 1/2kg pumpkin, peeled and cut into chunks

### Methods:

1. Pre-heat oven to 200deg.
2. Heat the oil in a frying pan, add onion, garlic, & ginger & cook over a medium heat until onion is soft. Add the mince, korma paste and cumin to the onion mixture. Cook for a further minute till lightly browned, stirring. Add the tomatoes, tomato paste, stock, and lemon juice. And stir. Season, cover and simmer until the mixture has thickened but is still moist. Add the peas and transfer the mixture to an ovenproof dish.
3. Meanwhile, to make the topping, put the pumpkin & sweet potato into a pan of salted water, bring to the boil, and simmer till tender. Mash with a potato masher, then add the Romano cheese. Spoon the mixture over the mince mixture and bake in pre heated oven for 30 minutes until topping is browned.