



Lamb & Vegetable Crumble



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15 minutes prep

30 minutes cooking time

Ingredients 772 Free Flow Lamb Mince - 450g
 17827 - Stew pack vegetables - 400g
 18053 – Extra Virgin Olive Oil – 30ml / 2 tbsp
 Plain Flour - 30g
 Lamb Stock – 425ml
 Tomato Puree – 30g / 2 tbsp
 Worcestershire Sauce – 45ml / 3 tbsp
 1 large sprig fresh Rosemary - Chopped
 Salt and Pepper to Taste
For the crumble:
 Wholemeal Flour – 75g
 Plain Flour – 75g
 Butter – 75g
 Grated Mature Cheddar Cheese – 100g
 Freshly Chopped Chives – 2-3 tbsp

Preparation

To prepare the crumble place both flours into the bowl, rub in the butter until the mixture resembles fine breadcrumbs. Stir in the cheese and chives. Place this to one side to use as the topping.

Boil a pan of water and add the Stewpack Vegetables. Simmer for 5 minutes.

Pour two tablespoons of oil into a large pan and heat to a medium/high temperature. Cook the minced lamb until brown.

Drain the Stewpack Vegetables to the Lamb and cook for 5 minutes, stir in the rosemary.

Pre heat the oven to 180 C / 350 F / Gas Mark 4

Stir in the plain flour, tomato puree, Worcestershire sauce, stock and seasoning. Bring to the boil then reduce the heat.

Pour into a casserole dish and add the crumble evenly to the top.

Bake for 30 minutes until bubbling and golden.