



Truffled Shepherd's Pie

Ingredients:*Potato Topping:*

2 lbs. russet potatoes, peeled and large diced

1/4 cup half and half

1 tablespoon **Arbequina EVOO**1 tablespoon **White Truffle EVOO**

1 teaspoon salt

1/4 teaspoon black pepper

1 egg yolk

Filling:

2 tablespoons **Herbes de Provence EVOO**

1 lb. ground lamb

1 lb. ground beef

1 medium yellow onion, peeled and diced

2 carrots, peeled and diced

1 celery stalk, diced

3 garlic cloves, peeled and minced

1 teaspoon salt

1/2 teaspoon black pepper

2 tablespoons tomato paste

1 teaspoon worcestershire sauce

2 cups beef or vegetable broth

1 cup fresh or frozen peas

1/3 cup grated pecorino or parmesan

Instructions:

Preheat oven to 400°F. Fill a large pot with your potatoes and water and cook on high heat until fork tender. Drain the potatoes and return to the pot. Using a potato masher, mash potatoes until semi-smooth. Add half and half, Arbequina, White Truffle EVOO, salt, and pepper. Continue to mash until combined and smooth, set aside to cool slightly. Once cooled, add in the egg yolk and stir until blended. In a large dutch oven or oven proof skillet, heat Herbes de Provence EVOO over medium-high heat. Once the oil is hot, add the ground lamb and ground beef, sauté until browned and cooked through, about 3-4 minutes. Using a slotted spoon, remove the lamb-beef mixture from the pan and set aside on a plate, reserving as much of the pan juices (in the pan) as possible. Add veggies (onion, carrots, celery, and garlic) to the pan and sauté until tender-crisp, 3-4 minute more. Once tender, add salt, pepper, tomato paste, worcestershire, broth and peas and return the lamb-beef mixture to the pan, stir to combine and bring to a simmer. Simmer for 5 minutes.

Remove pan from the heat (or transfer contents to a casserole dish) and top evenly with potato mixture. Sprinkle potato topping with grated cheese and place in the oven. Bake for 35-45 minutes or until the potato topping is golden brown and the edges of the dish are bubbling. Remove from the oven and set aside to rest for 10 minutes before serving.