

Moroccan Shepherd's Pie

Serves 6:

Ingredients

1 tablespoon olive oil
2 yellow onions, diced
2 carrots, diced
4 garlic cloves, finely chopped
2 pounds ground beef, preferably chuck
1 bay leaf
1 sprig rosemary
1 sprig thyme
2/3 cup dry red wine, preferably Cabernet Sauvignon
1 cup beef stock
1 1/2 teaspoons ground cumin
kosher salt & freshly ground black pepper

3 pounds Yukon Gold potatoes, peeled and cut into chunks
1 tablespoon sea salt
1/4 cup heavy cream
4 tablespoons butter, melted
pinch of saffron
3 extra large egg yolks
kosher salt & freshly ground black pepper

Preparation

Preheat oven to 375 degrees.

In a large sauté pan over medium heat, heat the olive oil until shimmering.

Add the diced onions, carrots and garlic and sweat for 2 to 3 minutes.

Place the ground beef in the pan and brown, stirring occasionally.

When the meat is no longer pink, drain any excess fat from the pan.

Tie together the bay leaf with sprigs of rosemary and thyme and add to the pan.

Pour in the dry red wine and beef stock.

Sprinkle ground cumin over the beef and season to taste with kosher salt and freshly ground black pepper.

Bring the liquid to a simmer and cook down for 10 minutes.

Place the peeled chunks of potato in a large pot, cover with water and add a tablespoon of sea salt. Bring to a rolling boil and continue to cook for 10 to 15 minutes, until tender.

Drain potatoes in a colander, reserving a tablespoon of the cooking water in a small bowl.

Use a potato ricer to rice the potatoes; a masher will work, too--just be sure potatoes are finely mashed.

Add the heavy cream and melted butter to the potatoes.

Crush a large pinch of saffron into the reserved potato cooking water and stir in with the mash.

Combine the egg yolks with the potatoes and stir to blend.

Season with kosher salt and freshly ground black pepper to taste.

Remove the herb bundle from the meat, taste and adjust seasoning, if needed.

Lightly butter or oil a 2 quart casserole.

Using a slotted spoon, layer the meat mixture on the bottom of the casserole.

Spoon large dollops of the mashed potatoes over the beef, using back of spoon to seal around the edges.

Use a fork to make crosshatch marks on top of the potato mixture.

Place in the oven and bake for 30 to 35 minutes, until golden brown.

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