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Santa-Style Shepherd's Pie

Prep Time: 20 Minutes

Cooking Time: 15 Minutes

Serves 30

Ingredients:

8 each 10" Heat Pressed Flour Tortillas (10420)

2 Tbsp. Vegetable Oil

1/2 cup Onion , diced

1/2 cup Carrots , diced

2 each Garlic Cloves , minced

1/2 lb. Lamb , ground

1/4 cup Corn Kernels , frozen

1/4 cup Peas , frozen

1 Tbsp. Tomato Paste

1 tsp. Rosemary , dry

1 tsp. Thyme , dry

1/2 cup Beef Stock

2 Tbsp. Flour , all-purpose

Duchess Russet Potatoes , see related recipe

Duchess Sweet Potato , see related recipe

Directions:

1. In a large skillet over medium-high heat, add oil, onions, and carrots and sauté for 5-7 minutes. Add garlic and ground lamb. Sauté until lamb is cooked through. Add corn and peas.
2. Meanwhile, in a bowl, combine, tomato paste, rosemary, thyme, and beef stock. Mix well to combine.
3. Add flour to skillet and mix well to combine. Allow to cook for 3-5 minutes. Add stock mix and allow to thicken. Remove from heat. Season to taste.
4. Pre-heat conventional oven to 375°F.
5. Using a 3" round cutter, cut rounds out. Pan spray a mini-muffin tin and place one round into each mini-muffin holder. Fill each tortilla with a little less than 1 tbsp. of the lamb mixture. Using the filled piping bags, pipe a 1" high cone shape with the sweet potato mixture. Ring the base of the cone with russet potato mixture and place a dot of russet potato mixture on the very top to complete the Santa hat. Bake in the oven for 10-15 minutes, or until heated through, and the tortilla is crisp.
6. To serve, place the cups on a platter and serve.



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Duchess Russet Potatoes

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1/2 lb. Russet Potatoes , peeled , boiled

1 each Egg Yolk

1 Tbsp. Butter , melted

1 1/2 Tbsp. Heavy Cream

1/8 tsp. Nutmeg , ground

Kosher Salt , to taste

White Pepper , to taste

Directions:

1. Pre-heat conventional oven to 350°F.
 2. Place cooked potatoes on a parchment lined sheet tray and bake for 8-10 minutes, to remove moisture.
 3. In a bowl, combine potatoes, egg yolk, butter, heavy cream, nutmeg, salt and pepper. Mash until smooth. Scoop into a piping bag fitted with a small round tip (#4). Reserve refrigerated for assembly.
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Recipes

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Duchess Sweet Potatoes

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1 lb. Sweet Potato , peeled , boiled

2 each Egg Yolks

3 Tbsp. Butter , melted

1/8 tsp. Nutmeg , ground

Kosher Salt , to taste

White Pepper , to taste

Directions:

1. Pre-heat conventional oven to 350°F.

2. Place cooked potatoes on a parchment lined sheet tray and bake for 8-10 minutes, to remove moisture.

3. In a bowl, combine potatoes, egg yolk, butter, nutmeg, salt and pepper. Mash until smooth. Scoop into a piping bag fitted with a large round tip (#8). Reserve refrigerated for assembly.