



THE PIE ROOM
HOLBORN
DINING ROOM

CURRIED MUTTON PIE

Calum Franklin, Holborn Dining Room Executive Chef

Ingredients

Serves four

1 boneless lamb shoulder	4g ground coriander
800g chopped tomato	4g garam masala
2 Spanish onions diced	15ml vegetable oil
1 tsp root ginger pureed	200g diced peeled potatoes, steamed till just soft
1 tsp garlic pureed	10g unsalted butter
2g turmeric	800g puff pastry
20g madras curry powder	1 whole egg beaten
4g chilli powder	
4g ground cumin	

Preparation Method:

1. Preheat oven to 220c
2. Roast shoulder for 25 min until golden then put into a casserole dish
3. In separate pot, sweat down onion, garlic and ginger
4. Toast spices in a baking pan and add to onions, then add tomato and cook out briefly
5. Pour the mixture over the shoulder and top up with water if needed to cover
6. Braise at 150c for 2.5 hours with lid on
7. Allow to rest in mix and then remove shoulder from liquid, chill, break down meat into nuggets, removing any fat
8. Put braising liquid back on to reduce, skimming fat off as much as possible till reaches sauce consistency then chill and mix with meat, add diced potato and check seasoning for taste
9. Pre heat oven to 180c, cut pastry into half and roll one piece into a 45cm by 35cm rectangle and the other half 30cm by 20cm both with 4mm thickness
10. Butter a 30cm by 20cm oven dish and place large sheet inside allowing excess to flap over sides
11. Refrigerate the pastry for 20 minutes
12. Add cold lamb mix to pie base, place second sheet on top and brush well with beaten egg, fold overlap over and crimp edges
13. Make a small hole in the middle of the lid to allow steam to escape
14. Bake for 45 min in the oven at 220c