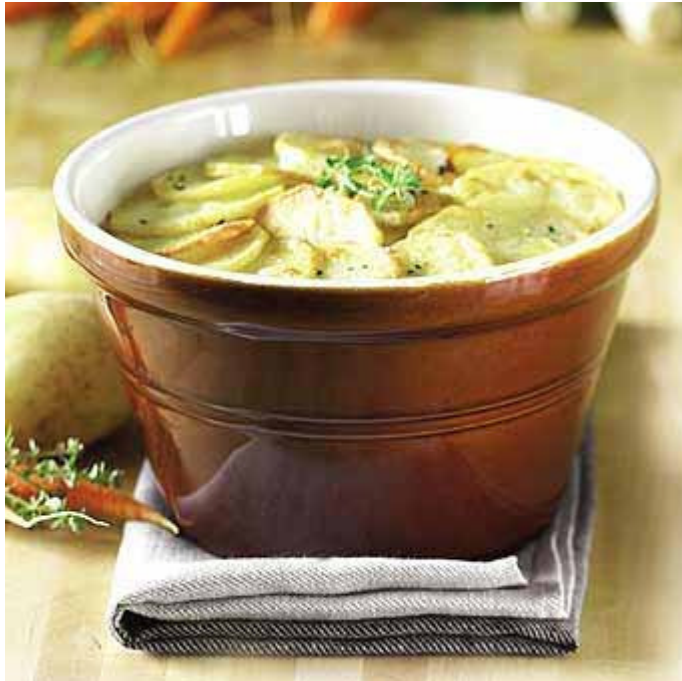


Lancashire Hotpot Pie with Suet Pastry Crust

I was asked by Richard & Judy to make a traditional Hotpot after we viewed a scene from Coronation Street, Where Fred the butcher says in the Rovers "Only my finest beef goes into Betty's Hotpot "the mistake being beef does not go into a hotpot but Lamb. And the other question should a hotpot have a crust or not.

A traditional Lancashire Hotpot is topped with sliced potatoes, A Bolton Hotpot has suet or pastry topping and Betty's Hotpot has a pastry topping. But the tastiest Richard ever tasted was my version which I presented on the television show. Enjoy.....



A traditional Lancashire Hot Pot without a crust.

Ingredients

1 kg under shoulder, neck & shin of Lancashire lamb or mutton
(Cut into 3cm-4cm thick pieces)
700 g / 1½ lb thinly sliced red onions
20g beef dripping
1 kg peeled King Edward potatoes, peeled and sliced 2mm thick
35g plain flour
25g salted English butter, melted
150 ml chicken stock
50ml Thwaites mild beer
½ tsp crushed rosemary
3 tsp sea salt
freshly milled white peppercorns

Suet pastry Crust (see recipe)

Method

Season the lamb with one teaspoon of salt and a good pinch of ground white pepper, dust with the flour. Put the lamb into the base of a hotpot dish. Sweat off the onions in the beef dripping with one teaspoon of salt for 4-5mins (to sweat is to cook without colour in a covered pan, on a moderate to hot temperature).

Spread the onions evenly on top of the lamb in the hotpot dish. Put the sliced potatoes into in a medium size bowl, add the melted butter, season with rosemary, 1 teaspoon of salt and a pinch of white pepper, and mix well. Put the sliced potatoes evenly on top of the onions, reserving the best-shaped rounds for the final layer and add the chicken stock and beer. Place the hotpot, covered, in a pre-heated oven for 30 minutes on 180c-200c, then for approximately 2 ½ hours on 130c.

Meanwhile make up the suet pastry crust

Remove from the oven, take off the lid or cover off, Top with Suet Crust and return to the oven on 180-200c for 45 minutes until golden brown. Serve with Red Velvet Beetroot, pickled red cabbage and glazed baby carrots.