

## Hotpot

### Ingredients

- 1 Onion
- 1 Carrot
- 1 small leek
- 1 potato (this will be sliced for the top of the dish)
- 400g lean diced lamb or mince lamb
- 1 tbsp oil (from school)
- 1 tbsp Plain Flour
- 200ml stock made with a stock cube
- 1 tbsp Worcestershire sauce
- 1 sprig of thyme or 1 tsp dried thyme

PLEASE BRING A SUITABLE CONTAINER WITH YOUR NAME ON IT, TO TAKE YOUR PRACTICAL HOME WITH YOU

### Method

1. Pre-heat the oven to 170° C or gas mark 3.
2. Prepare the vegetables, peel and slice the onion, peel top and tail and slice the carrot, peel and slice the potato thinly, trim the leek and slice
3. Heat the oil in the pan, and then brown the meat. Put into the casserole dish.
4. Fry the onion, carrot and leek for 2-3 minutes.
5. Sprinkle the flour into the pan and stir
6. Pour in the stock, stirring all the time
7. Pour all the ingredients from the pan to the casserole dish
8. Stir in the Worcestershire sauce and thyme
9. Arrange the potato slices on top in an overlapping pattern. Season cover with a lid or foil
10. Cook for 1 hour. (This will be done at home)
11. Remove the lid and cook for a further 15 minutes.