

Rogan josh shepherd's pie

Vivek Singh, *The Cinnamon Club*, London

Serves 6–8

This recipe, served at Vivek's restaurant Cinnamon Soho, is an amalgamation of two very popular dishes, one from North India and the other from Britain. You can make individual pies or one large pie.

I suggest a lovely green salad on the side.

For the rogan josh filling

3 tablespoons olive or sunflower oil
2 red chillies
1 teaspoon cumin seeds
4 cloves
2 bay leaves
2 green cardamom pods
1 black cardamom pod
2 tablespoons finely chopped garlic, plus
2 teaspoons finely grated garlic
2 medium onions, finely chopped
1¼ teaspoons salt, or to taste
2 teaspoons peeled, finely grated root ginger
500g (1 lb 2oz) boneless leg of lamb, cut into
1 centimetre (½ inch) chunks
2 teaspoons chilli powder
2 teaspoons ground coriander
2 teaspoons ground cumin
2 tablespoons tomato purée
700g (1 lb 9oz) minced lamb
2 tablespoons yogurt
2 teaspoons garam masala (ideally Vivek's
Garam Masala, see page 214)
15g (½ oz) coriander leaves, chopped

For the mashed potatoes

800g (1 lb 12oz) floury potatoes, peeled and
roughly chopped
¼ teaspoon turmeric
¼ teaspoon salt
1–2 tablespoons unsalted butter, to taste
50g (1¾oz) cheddar or parmesan cheese, grated

Pour the oil into a large, shallow, heavy-based flameproof casserole dish about 30 centimetres (12 inches) in diameter and 7½ centimetres (3 inches) deep and set it over a medium-low heat. Add the whole spices and stir and fry for 30 seconds.

Add the chopped garlic and fry for 30 seconds, until it starts to brown. Tip in the onions and ¼ teaspoon of the salt and sauté for 10 minutes, until soft. Now add the grated garlic and ginger and the lamb chunks. Stir and fry for 10 minutes, sealing the meat. Now add the chilli powder, ground coriander and cumin and ½ teaspoon more salt and stir well. Measure in the tomato purée and add the minced lamb and yogurt. Sauté for another 10 minutes. Add 240ml (scant 9fl oz) of water plus ¼ teaspoon more salt and bring to a boil. Reduce the heat to low, cover and cook gently for 25 minutes. Preheat the oven to 200°C/400°F/gas mark 6.

Add the garam masala to the lamb and stir to mix. Cover and cook for a final five minutes, adding ¼ teaspoon more salt if required.

Meanwhile, prepare the potatoes. Cook them in boiling water, with the turmeric and salt, for 20–25 minutes, or until soft. Drain and add the butter and cheese. Mash to a consistency you like.

Fold the coriander leaves into the lamb mixture, then dot tablespoons of the potatoes on top and spread out with the back of a fork (or make individual pies, if you wish, in small ovenproof dishes). Place in the oven for 10 minutes, or until brown and bubbling, then serve.