

# Lancashire hotpot

Cuisine: English

Food category: Lamb/Mutton



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## Program steps

Preheating: 135 °C

1	Hot air	100 %	Termination by time	01:30 hh:mm	120 °C	100 %	
2	Golden touch				180 °C	100 %	

## Ingredients - number of portions - 8

Name	Value	Unit
butter soft	80	g
mutton shoulder steaks	1	kg
lamb kidneys	4	pcs
onion	1	pcs
carrot	2	pcs
celery sticks	1	pcs
plain wheat flour	30	g
worcester	20	ml
veal stock	400	ml
bay leaf	1	pcs
potatoes	1	kg

## Nutrition and allergens

Allergens: 1, 7, 9

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	344.4 kJ
Carbohydrate	26.5 g
Fat	13.3 g
Protein	27.7 g
Water	0 g

## Directions

1. Sear the mutton (boned, trimmed of fat and cut in chunks) and the kidneys in a buttered Dutch oven. Set aside.  
\*lamb kidneys, cleaned, trimmed of fat and thinly sliced.
2. In the same pot, soften the onion, peeled and diced carrots and celery on medium heat. Keep stirring for a few minutes.
3. Add some flour and stir until it starts gaining some colour.
4. Deglaze with Worcestershire sauce, pour the stock and lower the heat to a minimum as soon as the pot starts showing signs of boiling. Reintroduce the meat and kidneys. Let the pot reduce to a point where the liquid barely covers the solid contents of the pot.
5. Set the oven on dry heat at 120°C.
6. Lay out half the potatoes on a greased ovenproof dish. Layer the contents of the Dutch oven onto the potatoes. Cover the meat with a layer of the remaining potatoes.
7. Cook for 90 minutes or until the top layer of potatoes has softened.
8. Crank up the heat to 180°C, using Golden Touch function.
9. Cook for 10 minutes or until the potatoes gain a nice and golden colour.

## Recommended accessories



Enameled GN  
container