

RUSTIC BEEF AND LAMB GRATIN WITH SAVORY ROOT VEGETABLES AND FIG

PAIRED WITH 2021 ÉLÉ'RIVAGE | YIELDS 6-8 SERVINGS

INGREDIENTS

Meat & Vegetable Base

- 1 lb ground Lamb
- 2 lbs ground Beef
- 2 tbsp Olive Oil
- 2 cups Onion, diced
- 4 cloves Garlic, minced
- 2 cups Carrots, diced
- 1 ½ cups Celery, diced
- ½ cup Red Wine
- 2 tbsp Tomato Paste
- 1 tsp fresh Rosemary, chopped

- 1 tsp fresh Thyme, chopped
- ½ tsp smoked Paprika
- ½ cup dried Figs, chopped
- Salt & Pepper to taste

Potato Topping

- 3 lbs Potatoes, peeled and cubed
- 4 tbsp Butter
- ½ cup Milk
- ½ cup grated Cheddar Cheese
- Salt & Pepper to taste

METHOD

Meat & Vegetable Base

1. Heat olive oil in a large skillet over medium heat.
2. Sauté onions, carrots, and celery until softened, about 5–7 minutes.
3. Add garlic and cook 1 minute until fragrant.
4. Remove vegetables from pan.
5. Add ground lamb and beef, cooking until browned and breaking up the meat as it cooks.
6. Stir in tomato paste, rosemary, thyme, smoked paprika, and season with salt and pepper.
7. Pour in the red wine and fig and simmer 5–7 minutes until slightly reduced.
8. Adjust seasoning, as needed.

Potato Topping

1. Boil potatoes in salted water until tender.
2. Drain and mash with butter, milk, salt, and pepper.
3. Stir in half the cheese, reserving the remaining half for the topping.

Potato Topping

1. Preheat oven to 375°F and spread the meat-vegetable-fig mixture evenly in a baking dish.
2. Spread mashed potatoes evenly on top.
3. Sprinkle the remaining cheese over the mashed potatoes.
4. Bake 25–30 minutes until the top is golden brown.
5. Garnish with fresh thyme or rosemary and serve.