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by Jennifer Potter

Jen's Chees-y Lamb-y Dish



Ingredients

Large lamb shoulder or 1/2 a leg of lamb
Tub of fresh Mushrooms
Curry powder
Salt & pepper to season
1/2 litre white sauce
6 slices buttered breed
2 Tomatoes
I block cheese- grated for the topping

Preparation

1. Cook the lamb well seasoned in 1 inch of water for 1.5 hours at 200C
2. After it's ready trim the fat and place bite sized pieces of the lamb in a casserole dish- you can use scissors for this :)
3. Slice the mushrooms and mix in with the lamb
4. Mix a pinch of curry powder into the white sauce for an extra zing!
5. Pour the white sauce over the lamb and mushrooms
6. Butter 6 slices of breaed and cut up into 2inch squares
7. Sprinkle these on the top of the mixture
8. Grate cheese on top of bread
9. Place sliced tomatoes round the edge
10. return to over
11. Cook until hot all the way through and the top is browned and crispy

Cooks Note

Serve with potato wedges or rice and vegetables