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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 bread
2 Tomatoes
1 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 bread and cut up into 2 inch 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 oven
- 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