

About 3 hours

Serves 6-8

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Ingredients

- ¼ cup (60ml) flour
- Salt and milled pepper
- 1 Tbsp (15ml) oil
- 1kg boneless lamb shoulder, cut into 2½cm cubes
- 2 onions, finely chopped
- 2 cloves garlic, finely chopped
- 1 can (410g) whole peeled tomatoes (4-6 fresh tomatoes, blanched and peeled, works well too)
- 2 Tbsp (30ml) each tomato paste and tomato chutney
- 1 tsp (5ml) mixed herbs
- ½ tsp (3ml) each chilli flakes and paprika
- 2 cups (500ml) lamb or chicken stock

Potato topping:

- 6-8 medium potatoes, peeled and sliced thinly on a mandolin
- ½ cup (125ml) cheese, grated (a hard cheese like parmesan works best)
- 1½ cups (375ml) amasi
- 1 tsp (5ml) fresh thyme leaves
- 1 clove garlic, finely chopped
- Salt and milled pepper
- 2 Tbsp (30ml) butter
  
- Seasonal green vegetables, for serving

## Method

1. Place flour and seasoning in a large bowl and mix well to combine.
2. Heat oil in a large, ovenproof, heavy-based saucepan over high heat.
3. Add the lamb to flour mixture and toss to coat.
4. Fry meat in batches and stir-fry until brown. Remove meat and set aside.
5. Sauté onions in the same pan until browned, then add garlic and cook for another minute.
6. Add remaining ingredients, stir well to and bring to a slow simmer.
7. Tip the browned meat into simmering mixture, cover and cook for about 2 hours.
8. Remove and set aside to cool.
9. Preheat oven to 200°C.
10. Blanch the potatoes in boiling water for 3-4 minutes, place in cold water to cool down and then place on a clean tea towel and dry.
11. Combine remaining potato topping ingredients, excluding butter, in a bowl and toss potatoes in the mixture until every slice is coated evenly.
12. Stack a handful of potato slices and lay on top of the cooled briedie, keeping edges in a straight line to create a pattern.
13. Repeat with remaining potatoes, packing tightly to cover entire dish.
14. Pour the excess amasi and cheese mixture over the potatoes.
15. Dot with butter.
16. Cover with foil and bake for 30 minutes.
17. Remove the foil, return to oven and bake until golden brown, about 10-15 minutes.
18. Remove from oven and serve with seasonal green vegetables.

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*Photographer:* Michelle Parkin

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