

Name:

Shepherd's Pie

Scotlands comfort food - Shepherds Pie

① **Task:** Read the text and answer the questions below.

Shepherd's pie is a dish from the British Isles. It is made with chopped meat and vegetables, and it is cooked in a dish with mashed potatoes on top — sometimes also underneath. Shepherd's pie is similar to cottage pie. Traditionally, it uses lamb, because „shepherd“ means someone who takes care of sheep. But today, many people use beef instead, which makes it hard to tell the difference between the two. Some people even use chicken, fish, or no meat at all. You can also add many different vegetables, like onions, peas, or greens. There are even vegetarian or vegan versions. Shepherd's pie is often made to use up leftovers.

Cottage pie is more strict — it is always made with beef.

The name “shepherd's pie” was first used in a cookbook in 1877, which said the dish came from Scotland. That version had mashed potatoes on top and a layer of wheat-flour dough on top of that. A similar recipe was found in a Scottish cookbook from 1862, though the dish is likely even older.

Today, shepherd's pie usually has no crust. It's often made as a casserole, with mashed potatoes on top, and sometimes on the bottom too. Some cookbooks say the Irish version uses lamb, while the Scottish version uses beef and turnips (called “neeps”).

Shepherd's pie is eaten across the British Isles, at home and in pubs and even in fine restaurants. It is also popular in places like India and North America. Many famous chefs, like Alton Brown, Martha Stewart, and Emeril Lagasse, have made their own versions. Today, it is seen as a classic comfort food.

1) What is Shepherds Pie made of?

2) What kind of meat was used in the traditional Shepherds Pie?

3) How is Cottage Pie different from Shepherds Pie?

4) Can Shepherds Pie be made without meat?

5) When did the name "Shepherds Pie" first appear in a cookbook?

6) What country is Shepherds Pie originally from?

7) Which famous chefs have created their own versions of Shepherds Pie?

Shepherd's Pie

- ② Watch the video and write down a step-by-step recipe for Shepherd's Pie. You can watch the video multiple times.



[Video](#)

Step 1: Peel and chop the potatoes and place them in a pan.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.