

Cottage Pie

Cottage Pie is a variation on the equally well known Shepherd's Pie, using minced beef instead of lamb. The result is equally comforting and generous and Cottage Pie is just as easy to prepare.



Ingredients

- 500g / 1lb lean beef mince
- 1 tbsp vegetable or olive oil
- 1 medium onion, peeled and finely chopped
- 200g / 8oz chestnut mushrooms, wiped and chopped
- 3-4 sun-dried tomatoes, soaked in warm water and chopped
- 2 tbsp plain flour
- 2 tbsp tomato puree (or 2 tomatoes finely chopped)
- 1 tbsp Worcestershire Sauce
- 1 tbsp Marigold stock powder
- 500ml / 16 fl oz vegetable stock
- salt and pepper
- 750g / 1.5lb potatoes and swede - peeled, cooked and mashed with
- 50g / 2oz butter
- 125ml / 4 fl oz milk

Preparation

Heat the oil in a large pan and cook the onion and mushrooms until soft.

Add the mince and cook until brown. Stir frequently to stop it catching.

Recipe C

Drain most of the oil from the pan before stirring in the flour. Cook until most of the remaining fat has been absorbed, then add the tomatoes (or puree), sun-dried tomatoes and the water they've soaked in, Worcestershire Sauce, stock powder and stock.

Stir well, then reduce the heat and simmer gently for 15-20 minutes.

Preheat the oven to Gas mark 4-5, 180-190°C, 350-375°F. Place the filling into an oven-proof pie dish and spread the mashed potato and swede mix on top. Bake uncovered for 30 minutes, or until the top is brown.

Serve with peas, carrots and steamed broccoli on the side.