

Cottage Pie

Bring an **oven proof dish** to make your pie in

Topping: (use ready-made/frozen or instant mash to save time, if preferred)

- 750g / 1 ½ lb potatoes
- salt to taste (optional)
- 3-4 tablespoons milk + 15g / ½ oz butter to cream

Base:

- 450g / 1lb minced beef, lamb, turkey or a pack of Quorn
- 1 tablespoon oil
- 1 onion
- 1 stick celery
- 1 carrot
- 1 stock cube
- 2 tablespoons gravy/sauce granules
- A good pinch of herbs, salt and pepper

Options – other vegetables can be added as desired e.g. peas, sweetcorn, baked beans



Method

1. If using fresh potatoes, fill a kettle and boil. Otherwise go to step 4.
2. Peel potatoes and cut into medium sized pieces.
3. Put potatoes in a medium pan, cover with boiling water, simmer 20 mins, or until soft.
4. Peel and chop onion and carrot, wash and chop celery.
5. Soften veg in a little oil, in a saucepan, (lid on) for 5 minutes until soft.
6. Add mince to veg, stir until browned.
7. Add water to **just cover** the meat. Add stock cube, herbs and seasonings.
8. Bring to boiling point **turn heat down to lowest setting**, and simmer gently, with lid on pan, for at least 30 minutes. Stir occasionally.
9. Drain the potatoes and cream well. Leave to cool. Ready prepared potatoes should be cool or cold.
10. Gradually stir gravy granules to meat and stir to thicken. Taste and add more seasoning if necessary.
11. Put cooked mince into pie dish. Pipe or spread potatoes on top and grill or bake to brown.

Name