



Cottage Pie

Prep:	5 minutes plus marinating
Cook:	25 mins
Total:	30 mins
Servings:	16 children and 2 adults

Ingredients

- 3 tbsp olive oil
- 1 ¼kg beef mince
- 2 onions, finely chopped
- 3 carrots, chopped
- 3 celery sticks, chopped
- 2 garlic cloves, finely chopped
- 3 tbsp plain flour
- 1 tbsp tomato purée
- 850ml beef stock
- 4 tbsp Worcestershire sauce
- few thyme sprigs
- 2 bay leaves

For the mash

- 1.8kg potatoes, chopped
- 225ml milk
- 25g butter
- 200g strong cheddar, grated

Method

1. Heat 1 tbsp olive oil in a large saucepan and fry the beef mince until browned – you may need to do this in batches. Set aside as it browns.
2. Put the other 2 tbsp olive oil into the pan, add 2 finely chopped onions, 3 chopped carrots and 3 chopped celery sticks and cook on a gentle heat until soft, about 20 mins.
3. Add 2 finely chopped garlic cloves, 3 tbsp plain flour and 1 tbsp tomato purée, increase the heat and cook for a few mins, then return the beef to the pan.
4. Pour over the 850ml beef stock, 4 tbsp Worcestershire sauce, a few thyme sprigs and 2 bay leaves.
5. Bring to a simmer and cook, uncovered, for 45 mins. By this time the gravy should be thick and coating the meat. Check after about 30 mins – if a lot of liquid remains, increase the heat slightly to reduce the gravy a little. Season well, then discard the bay leaves and thyme stalks.
6. Spoon the meat into 2 ovenproof dishes. Pipe or spoon on the mash to cover. Sprinkle on the remaining cheese.
7. Heat oven to 220c and cook for 25-30 mins, or until the topping is golden.