

Cottage Pie - cheesy version

Serves 4 - total time 50 minutes

Ingredients:

1 tbsp vegetable oil
500g lean minced beef
1 onion, finely chopped
1 large carrot, peeled and chopped into small pieces
1 celery stick, finely chopped
100g chestnut mushrooms, quartered
1 tbsp tomato purée
1 tsp Worcestershire sauce
1 tsp dried mixed herbs
350ml hot beef stock
1 tbsp plain flour
900g floury potatoes, peeled and cut into small chunks
100ml semi-skimmed milk, warmed
25g butter
100g cheddar cheese, grated

Method

50 mins before serving

Chop the vegetables and mushrooms.

45 mins before serving

Add the vegetable oil to a large heavy-based pan, heat and then add minced beef, vegetables and mushrooms. Fry, stirring occasionally, for 5 minutes until meat is lightly browned all over. Meanwhile boil a kettle and make the beef stock. Add the tomato purée, Worcestershire sauce and mixed herbs to the stock.

40 mins before serving

Sprinkle the flour over the beef and vegetables in the pan. Add the stock to the pan and stir, Bring to the boil, then reduce the heat and cover. Cook gently for 15 mins. Season to taste. Bring a pan of water to the boil and add the potato chunks. Cook the potatoes for about 12 mins.

30 mins before serving

Preheat the oven to 180 C (fan)

25 mins before serving

Drain the potatoes, add the milk and butter to them and mash them. Spoon the mince mixture into a large, warm ovenproof dish. Spread the mashed potato over the top. Spread the grated cheddar cheese over the mashed potato and grate pepper over the cheese. Put in the oven to brown lightly and crisp the top.