

# Cottage Pie

Cooking methods: Boiling, mashing

## About Cottage Pie

In early cookery books, cottage pie was a means of using leftover roasted meat of any kind and the pie dish was lined with mashed potato as well as having a mashed potato crust on top.

 **Preparation Time**  
45 minutes

 **Cooking Time**  
15 minutes

### Suitable potato varieties:

Smooth, such as Desiree



## Ingredients

- 500g lean minced beef
- 2 onions, finely chopped
- 2 carrots, finely chopped
- 1 stick celery, finely chopped
- 1 tsp fresh thyme
- 1 tsp tomato puree
- 1 tsp tomato ketchup
- 1 tbsp plain flour
- 150ml beef stock
- 1 tsp Worcestershire sauce
- 1 tbsp oil

### For the mashed potato

- 800g potatoes
- 100ml milk
- Knob of butter

## Equipment

- Large heavy-based frying pan
- Wooden spoon
- Dinner plate
- Measuring spoons
- Measuring jug
- Potato peeler
- Vegetable knife
- Chopping board
- Saucepan with lid
- Colander
- Potato masher
- Ovenproof dish
- Oven gloves

## Method

- 1 Preheat the oven to 180°C, gas mark 4.
- 2 Heat a tbsp of oil in a heavy-based frying pan and fry the meat on a high heat for a couple of minutes.
- 3 Set the mince aside on a plate with the juices.
- 4 In the same pan, heat another tbsp of oil over a medium heat; cook the vegetables with the thyme for about 6 minutes, until they soften.
- 5 Add the tomato puree and ketchup and stir. Sprinkle the flour into the pan and cook for a couple of minutes.
- 6 Add the mince and the juices back to the pan with the stock and the Worcestershire sauce. Season, replace the lid and simmer for forty minutes.
- 7 While the mince mix is simmering, make the mashed potato: peel and quarter the potatoes and put into cold, salted water. Bring to the boil and simmer until tender.
- 8 Drain well and return to the pan; heat the cooked potatoes to dry them out. Once dry, mash while adding the milk and butter a little at a time. Season with salt and pepper.
- 9 Put the mince mix into an ovenproof dish, spoon over the mash and finish in the preheated oven for 15 minutes.
- 10 Alternatively, allow the mince to cool, spoon over the mash and store in the fridge until required. Then reheat in a hot oven for 35-40 minutes.

For more potato recipes, visit [www.prepcookservepotatoes.org.uk](http://www.prepcookservepotatoes.org.uk)