

Rich Cottage Pies with Cheesy Mash



Serves 6 Prep 15 mins

Cooking 1h 15 mins Easy

Ingredients

750g beef or veal mince
2 onions, finely chopped
2 carrots, grated
2 sticks celery, finely chopped
3 tbsp plain flour
250ml red wine
750ml beef or veal stock
3 tbsp tomato purée
1.75kg floury potatoes, peeled & cut into chunks
50g butter
100ml single cream
150g, grated mature cheddar

1. Heat a large non-stick frying pan then fry the mince in two batches until browned all over. Scoop out each batch with a slotted spoon, leaving behind any fat. Add the onions, carrots and celery and cook for 10 minutes, stirring, until the veg has softened. Return the mince to the pan and stir everything together.
2. Sprinkle over the flour and stir in well. Pour in the wine and bubble for 2 minutes before adding the stock and tomato purée. Cook for 30 minutes until the sauce is reduced and thick. Season and cool.
3. To make the mash, cook the potatoes in boiling salted water until tender then drain really well and mash with the butter, cream and lots of seasoning. Mix in the cheddar.
4. Heat the oven to 190C/fan 170C/gas 5. Divide the pie filling between 6 ovenproof dishes. Put the mash in a piping bag with a wide star nozzle and pipe over the filling, building it up until covered completely. Bake the pies for 30-35 minutes or until the mash is golden and the filling is piping hot and bubbling up.