

Cottage Pie

Ingredients

	Quantity
Beef Mince	12oz
Onion (peeled and diced)	1
Carrots (peeled and diced)	2
Pint of water	1
Gravy powder	2oz
Cornflour	2oz
Potatoes	1lb
Splash of milk	
Margarine or Butter (if desired)	1oz

Method

1. Peel and chop potatoes and bring to boil, then simmer and cook for approx 20 mins until tender and soft.
2. Meanwhile dry fry mince in a saucepan until browned.
3. Add onions and carrots and cook for further 2 minutes until onion is soft.
4. Add water and bring mixture up to the boil then simmer for approx 15 minutes.
5. Mix cornflour and gravy powder together with a small amount of water to make a paste and add to meat mixture slowly until you have the required consistency.
(Some people prefer a juicier base in which case you wouldn't make it too thick)
6. Once potatoes are cooked mash with a potato masher adding margarine or butter and milk until smooth and creamy.
7. Place meat mixture in ovenproof dish.
8. Carefully place a layer of potato over the meat mixture until fully covered, using a fork bring the potato to the side of the dish to seal the edges, finish off by running the fork up and down the potato which will give a nice finish and will ensure the potato crisps during cooking.
9. Cook in centre of oven at 200°C for 30 minutes until browned on top.