

Shepherd's Pie

Serves 5

Ingredients

- 500g packet lean minced beef steak
- 3 onions, chopped
- 4 carrots, peeled and grated
- 2 tbsp Worcestershire sauce
- 3 tbsp tomato puree
- 3 beef stock cubes, dissolved in 1 pint boiling water
- 2 tsp cornflour
- 1.5kg potatoes, peeled and cubed
- 2-4 tbsp milk
- 1 tsp oil

Method

1. Preheat the oven to 200C/Gas 6/fan oven 180C
2. Heat a large saucepan and add the oil. Add the mince and fry until evenly brown and crumbly.
3. Add the onions and carrots and cook on a high heat for 10 minutes, stirring well.
4. Add the Worcestershire sauce and tomato puree, pour in the stock and bring to the boil, stirring until well mixed.
5. Cover the pan and leave to simmer for 30-40 minutes, stirring occasionally until the carrots and onions are tender and the stock has reduced. Taste and season.
6. Blend the cornflour with a little water and stir into the mixture, cooking for a minute or until slightly thickened.
7. While the meat is simmering cook the potatoes in boiling water for 15 minutes or until tender. Drain and mash with black pepper and enough milk to make a creamy consistency.
8. Tip the mince into a large casserole dish and spoon the mash on top. Bake for 30 minutes or until the potato topping is lightly golden.
9. Serve with your choice of vegetables.

