



MASSINGBERD - MUNDY

# Lincoln Red

B E E F

## 'Family favourite' Cottage Pie

When it comes to feeding the whole family, cottage pie is a favourite for a reason! Make in a large dish to serve for a great weeknight treat or make in smaller portions if you're cooking for two – this recipe will make enough for 2 meals, so you can make one for now, and second for the freezer!

Ingredients: (serves four)

- 400g Lincoln red beef mince
- 500 ml (1 pint) beef stock
- 1 onion
- 1tbsp oil
- 1 stalk of celery
- 3tbsp butter
- 1 large carrot
- 100ml whole milk
- 4 large potatoes
- Salt + pepper, to taste
- 2tbsp flour
- Parsley, to serve

To make:

- To start, prepare your vegetables. Finely dice your onions and celery. Peel and finely chop your carrot into 1/2 cm cubes.
- Peel and roughly chop your potatoes into 4cm cubes, and add to a large pot. Cover with cold water, and salt generously. Bring the pot to a boil, and cook for medium-high for 20-25 minutes, or until the potatoes are fork-tender. Drain and set aside.
- Whilst your potatoes are cooking, preheat a large pan with the oil over medium heat, and then add your mince. Once it begins to brown, add in your onions and continue to cook. Once all of the meat is browned, and the onions are soft, sprinkle over 2 tbsp of flour, and stir well. Continue cooking until all of the flour has cooked out, and no white spots remain. Add in your finely diced celery and carrots.
- Slowly pour in your beef stock, stirring constantly, until the sauce is thick. It should coat the back of a spoon but still be pourable. Once done, set aside.
- Mash your potatoes with your butter and milk, and season to taste.
- To make in a single dish, simply pour your mince and sauce into the bottom of a large oven safe dish with deep sides. Spoon over your mashed potato and smooth. For a fancier finish, pop your mashed potato into a piping bag fitted with a large star tip, and pipe in rows over the mince.
- To make in smaller portions, simply divide your mince mixture between 2 medium-sized oven safe dishes, and top with your potatoes, as above. You can wrap your 2<sup>nd</sup> cottage pie tightly in tin foil once cold, to ensure you don't get freezer burn, and freeze for up to 2 months. Defrost your cottage pie for 24 hours in the fridge, and cook as per the next instructions.
- Place in a 180C oven for 35-40 minutes, until the potato is golden brown. Top with chopped parsley and serve with spring vegetables and more gravy!

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