



Cottage Pie

Ingredients:

Minced lamb -1 lb

Potatoes - 1½ lb

Large onion

Mushrooms - 2 oz

Bay leaf

2 Carrots

Plain flour -1 oz

Tomato puree - 1 tbsp

Butter - 1 oz

Milk - 4 tbsp

Lamb or beef stock - ½ pint

Cheese - 2 oz

Method:

Dry fry the lamb with the chopped onion, bay leaf, sliced mushrooms and diced carrots for 8-10 minutes. Add the flour and stir for a minute. Slowly blend in the stock and tomato puree. Cook, stirring, until the mixture thickens and boils. Cover and simmer gently for 25 minutes. Remove the bayleaf and place in a 3 pint ovenproof serving dish.

At the same time, cook the potatoes in boiling water for 20 minutes until tender. Drain well, mash with the butter and milk and mix well. Spread on top of the mince mixture and sprinkle over with the grated cheese.

Bake for 15-20 minutes in a pre-heated oven at 400F Serve hot with green vegetables