

# Cottage Pie



Serves: 4

Time: 70 min

## Instructions

- 1:**  
Boil potatoes and celeriac until tender, about 12 minutes, then drain and mash with butter and milk or cream.
- 2:**  
Preheat oven to 200°C, and heat 2 tbsp of the oil in a frying pan, and brown the mince, then remove from the plate.
- 3:**  
Add the bacon, onion and carrot to the pan and cook for 10 minutes, then add garlic, mushrooms and tomato paste.
- 4:**  
Return mince to the pan, add wine and simmer for 2 minutes, then add Worcestershire sauce, thyme and stock; cook for 10 minutes.
- 5:**  
Mix cornflour with a splash of water to make a paste, and add it to the mince and cook for 5 minutes, then check seasoning.
- 6:**  
Tip into an ovenproof dish and level out. Place the mashed potato and celeriac on top, so all the meat is covered, and bake for 20—30 minutes until crispy and browned on top..

## Ingredients

- 800g**  
Potatoes, cut into small chunks
- 400g**  
Celeriac, cut into small chunks
- 75g**  
Butter
- 125ml**  
Milk or cream
- 3 tbsp**  
Olive or sunflower oil
- 700g**  
Beef mince
- 2**  
Smoked streaky bacon rashers
- 1**  
Large onion, finely chopped
- 2**  
Carrots, finely chopped
- 2**  
Garlic cloves, crushed
- 4**  
Mushrooms, chopped
- 2 tbsp**  
Tomato paste
- 175ml**  
Red wine
- 1 tsp**  
Worcestershire sauce
- 1/2 tsp**  
Dried thyme
- 200ml**  
Beef stock
- 1 tsp**  
Cornflour