

The minced mince

Ingredients

80 g of minced beef per person
1.5 to 2 "special puree" potatoes per person
1 or 2 onions
A little crushed tomatoes or tomato coulis (optional)
Olive oil
Milk (for puree)
Butter (for puree)
Gruyère (to scrape)
Salt, pepper

Preparation

Put the potatoes to cook after peeling them in salt water (or steam).
Brown the minced onions in olive oil, add the minced meat and cook over medium heat, salt, pepper.
Add the tomato.
Preheat the oven to 180 ° C.
Once the potatoes are cooked, crush them immediately (with the "K" of Kenwood. Add butter and warm milk to obtain a frothy puree.
In a baking dish, spread half the puree.
Divide the meat over the entire surface, finish with a layer of puree, sprinkle with Gruyère.
Bake for 20 to 30 minutes (more if the puree is cold).

Variation: the minced mincer at the duck confit

Brown one or two onions in olive oil, add 1/2 carrot minced per person and celery cut into washer.
Salt, pepper and cook for 25 minutes.
Crumble the duck confit and mix it with vegetables.
Divide the farce thus obtained between the two layers of mash.