

Cottage Pie (6 portions; 1h 45m)

Good served with a side of kale.

To make a veggie version, replace the mince with several cans of beans and some extra garlic.

To make it gluten-free, use GF stock and GF gravy granules.

For the filling

5 tbsp olive oil
750g pork mince
2 onions
3 large garlic cloves
4 large carrots (slightly more if you levy a carrot tax)
2 large leeks
300g frozen peas
1 tin black-eye beans
1 tbsp tomato puree
1 tbsp mustard
1 tsp dried thyme
2 tsp mixed herbs
1 pot/cube beef stock

4-5 rounded tbsp gravy granules
100g grated cheese

Chop up the onions & garlic small. Chop the carrots & slice the leeks. Drain & rinse the beans.

Equip the overwhelmingly beloved wooden spoon. Fry the mince in olive oil. Add the garlic & onion and fry for 1 min.

Add everything else except the stock (i.e. put in the veg, beans, herbs etc.) and fry for a few minutes.

Add the stock & 300ml of water. Boil for 40min, stirring periodically. Add a bit of water if needed but don't make it too liquidy otherwise the mash sinks in. (Now is a good time to make the mash.)

Stir in some gravy granules till the sauce is thick. Transfer to the oven pot if needed. Top with the mash and cheese (it helps to make a raised mash edge to stop the cheese melting over the sides) and oven on Gas 8/9 for 25min.

For the mash (40 min)

1.8kg maris piper potatoes
8 tbsp olive oil
100ml milk
1 flat tsp salt

Peel & chop the potatoes into 1-2inch chunks. Boil until soft (takes 15-20min). Mash, adding milk, olive oil & salt to taste (amounts given are approximate).