**Cottage Pie**

**Serves:** 6 meal sized serves for Fremantle Street Kitchen

**Recipe source:** adapted from Recipe Tin Eats

**Fresh from the garden:** potatoes, parsley, bay leaves

|  |  |
| --- | --- |
| **Equipment:**  Chopping boards  Knives  Garlic crusher  Peeler  Measuring cups and spoons  Measuring jug  Colander  2 small mixing bowls  Foil baking tray 1.5 litre capacity  Foil  Thermomix  Parmesan grater | **Ingredients:**  1 ½ tablespoons olive oil  1 onion, finely chopped  2 cloves garlic, crushed  1 carrot, finely chopped  1 stick of celery  1 handful finely chopped parsley stalks and leaves separated  500g beef mince  2 tablespoons plain flour  ¼ cup tomato paste  1 x 400g can lentils, drained and rinsed  2½ cups boiling water  2 beef stock cubes  2 tablespoons Worcestershire sauce  1 teaspoon mixed dried herbs  2 bay leaves  ¾ teaspoon salt  Good grind of black pepper  2/3 cup of frozen peas/corn, defrosted  Topping  1kg potatoes, cut into 2cm pieces  250ml milk  1 teaspoon salt  30g butter, cut into pieces  3 tablespoons grated parmesan cheese |

**What to do:**

1. Heat oil in a large skillet over medium high heat. Add onion and cook for 2 minutes, then add garlic and cook for another minute. Add parsley stalks, carrots and celery. Cook for another 5 minutes or until softened and sweet.
2. Turn heat up to high. Add beef and cook, breaking it up as you go, until browned.
3. Add flour and tomato paste and cook for a minute then drained lentils, stock cubes, boiling water, Worcestershire sauce, dried herbs, bay leaves, salt and pepper.
4. Bring to simmer, then turn down heat so it is simmering rapidly. Cook for 30 minutes, stirring occasionally, until it reduces down to a gravy consistency. Add parsley leaves, peas and corn. Taste and add more salt if needed. Remove bay leaves.
5. Transfer pie filling to 1.5 litre foil baking tray. Allow to cool if possible before adding mashed potato to the top as it is easier to spread the mashed potato onto cool filling.

**Mashed potato topping**

1. Wash potatoes and cut into 2cm thick slices. There is no need to peel these potatoes as the skin is very thin. Follow instructions on the Thermomix machine or use the instructions below.
2. Add potatoes, salt and milk to the Thermomix mixing bowl. Place simmering basket on top instead of measuring cup and cook for 20-25 minutes/95°/reverse/speed 1. Make sure potatoes are cooked through and starting to fall apart.
3. Insert butterfly whisk. Add butter and mash, reverse/ speed 4 for approximately 10 seconds until mashed to desired consistency.
4. Spread mashed potato over the top of the filling
5. Sprinkle grated parmesan cheese over the top of the mashed potato.
6. Cover with foil and store in the fridge until time to reheat for serving.
7. Bake in a preheated oven for 30-40 minutes until golden on top and bubbling on the edges. Ensure it is piping hot in the middle.