

CLASSIC COTTAGE PIE



Preparation : 10 min - **Resting :** - - **Cooking :** 1 hr - **Equipment :** -

Ingredients : 4-6

- 3 onions, peeled and qua - 1 $\frac{1}{2}$ tbsp olive oil - 3 tbsp breadcrumbs (see recipe) - 600 beef, roughly chopped - (e.g. rib, shank, topside) - 3 sprigs parsley, - washed and finely sliced - 1 tbsp of Worcestershire sauce - 1 tbsp tomato ketchup - 1 carrot washed, peeled and finely diced - 2 tomatoes washed, peeled and finely diced - PUREE : - 1 kg floury potatoes, peeled - 100 ml milk - 4 tbsp butter - 60 g grated cheddar - nutmeg - salt, pepper

1. Fit the food processing bowl with the metal blade, add the onions and meat; run the FOOD PROCESSOR programme until the meat is chopped as desired.

2. Put the chopped meat mixture into the metal bowl and add the carrot, tomatoes, Worcestershire sauce, tomato ketchup, olive oil and parsley. Run the EXPERT programme for 15 minutes/speed 1A/120°C. Set the mixture aside.

3. Add 500ml water in the metal bowl and install the steamer basket. Cut the potatoes in 3-4cm cubes, rinse in cold water and place in the steamer basket. Run the STEAM programme for 30 minutes. At the end of the programme check that the potatoes are completely cooked if not, continue cooking.

4. Discard the cooking liquid from the metal bowl and install the whisk. Add the potatoes, cheddar, milk and 3 tbsp of the butter; season to taste with nutmeg, salt and pepper. Mash using the EXPERT programme (without heating) for 1 minute 30/speed 3. To obtain the desired consistency, increase the time and/or add a little more milk if necessary. Preheat the oven to 210°C (200°C fan, gas mark 6/7).

5. Brush a gratin dish with the remaining butter and put the meat mixture into it. Spread the mashed potatoes on top, smooth the surface with a spatula and sprinkle with breadcrumbs. Bake for 20 minutes, until browned.

Cook Expert ■

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