



COTTAGE PIE

Prep + cook time: 3 hours 45 minutes **Serves:** 6

Ingredients

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| 1 tablespoon olive oil | 2 tablespoons plain (all-purpose) flour | 1kg (2 pounds) potatoes, chopped coarsely |
| 1 medium brown onion (150g), chopped finely | 1 stalk celery (150g), trimmed, chopped finely | 60g (2 ounces) butter, chopped |
| 3 cloves garlic, crushed | 1 medium carrot (120g), chopped finely | 1 ¹ / ₃ cup (80ml) milk, warmed |
| 1kg (2 pounds) minced (ground) beef | 2 tablespoons worcestershire sauce | 1 cup (120g) coarsely grated cheddar |
| 2 teaspoons paprika | 1/4 cup (70g) tomato paste | 1/4 cup finely chopped fresh flat-leaf parsley |
| 2 teaspoons cracked black pepper | 1 cup (250ml) beef stock | |

1. Heat oil in a 4.5-litre (18-cup) slow cooker on sear (HIGH) setting; cook onion and garlic, stirring, for 5 minutes or until softened. Add beef; cook, stirring, for 5 minutes or until browned. Drain excess oil, if needed.
2. Add paprika and pepper; cook, stirring, for 1 minute or until fragrant. Add flour; cook, stirring, for 1 minute. Add celery, carrot, sauce, paste and stock. Cook, covered, on low, for 3 hours. Season to taste.
3. Meanwhile, place potato in a large saucepan with enough cold water to barely cover potato; bring to the boil. Boil, uncovered, over medium heat, for 15 minutes or until potato is tender; drain. Mash potato in a large bowl until smooth; stir in butter and milk. Season to taste.
4. Preheat grill (broiler).
5. Transfer beef mixture to a 2.5-litre (10-cup) capacity oven-proof dish. Top with potato mash; sprinkle with cheddar. Cook under grill for 5 minutes or until cheddar melts and potato is warmed through. Serve pie sprinkled with parsley.

Tips

- A handful of peas can be added to the beef mixture at the end of step 2.
Serving suggestion Accompany with a watercress salad.
Beef mixture is suitable to freeze at the end of step 2.