

Cumberland Pie

Serves 4

Takes approximately 45 minutes

450g	(1lb)	Lean minced beef
1		Onion, chopped
2		Carrots, peeled and diced
15ml	(1tbsp)	Flour
15ml	(1tbsp)	Tomato purée
15ml	(1tbsp)	Thyme, roughly chopped
		Black pepper
450ml	(¾pt)	Beef stock
675g	(1½lb)	Potatoes, peeled and cut into chunks
		Butter
		Milk
25g	(1oz)	Cheese, grated
25g	(1oz)	Breadcrumbs

In a non-stick pan dry fry lean minced beef with onion and carrots until the mince is browned. Stir in flour, tomato purée, thyme and seasoning.

Add stock, bring to the boil and cook for 5-10 minutes until the carrots are just soft.

Meanwhile in a large pan bring potatoes to the boil and cook for 20 minutes or until soft. Once cooked drain and mash with a knob of butter, milk and season.

Transfer the mince into an ovenproof dish and spoon mash over the top. Sprinkle with cheese and breadcrumbs. Cook in a preheated oven for 25-30 minutes until golden brown.

Serve with peas or baked beans.