**Yes Pie - Pie, it?s not a typo. This is Cottage Pie filling in a mashed Potato based pastry casing. Try it, you?ll be pleasantly surprised!**

**Pastry Ingredients:-**

375g warm mashed Potato
50g Margarine (Or Butter if you prefer)
190g Plain Flour (Gluten free in our case)
2 tsp Baking Powder
1 tsp Xanthan Gum
1 tsps Salt and few grinds of Pepper
2 beaten Eggs, half to glaze
1 tsp Mustard Powder

**Method:-**

(1) Press into a pie casing and blind bake for 12 minutes at 180c.
(2) Add the Cottage Pie filling.
(3) Form the lid and glaze with the remaining beaten Egg.
(4) Return to the oven for a further 15 minutes.

**No pie is considered complete without double fried chips and peas here! The remaining Cottage Pie filling is in the fridge and will have mash added for tonight's dinner.**