



We only had about 250g of minced Beef left from the Brunch Burgers we made as a bit of a joke on Friday. But that's not an issue. We fished the heart shaped pie formers out of the draw and made mini Cottage Pies.

As a side we had the very red looking Red Cabbage. We've discovered that we actually prefer it as a veg just acidified with a bit of Vinegar and sprinkled with Salt and Pepper, but not boiled. The crunch and acidity work really well with mince dishes which otherwise have a very soft texture.

Served with Carrot, peas and lashings of gravy (Added after I took the picture) this was a hearty (Pun intended) meal.

[Our Cottage Pie recipe is here](#)