



We had a small pack of mince Beef (300g) with a yellow sticker, so Sue decided to make a variation on the Cottage Pie theme. Traditional Cottage Pie meets The Eat Indian Trading Co.!!!!!!

Filling Ingredients:-

1 Onion, finely diced
½ Tsp of Turmeric
2 Tsp of Garam Masala
1 Tsp of Cumin Seeds
2 TSP of fresh Ginger, minced
2 Cloves of Garlic, minced
1 Tsp of Chilli Flakes
1 Tsp of Ground Coriander
300g of lean Beef mince
1 Tin of chopped Tomatoes
100g of Frozen Peas
1 Large Carrot, finely sliced
400g of Beef Stock
1 Tbsp of Tomato Puree
Oil to fry

For the topping

Ingredients:-

4 Medium Potatoes, peeled of cubed

A dash of Milk
A knob of Butter
1 Egg yoke
1 Tsp of Turmeric
Salt and Pepper to season

Method:-

- (1) In a little Oil fry the Onion and Garlic until the Onion is translucent.
- (2) Add all the spices.
- (3) Add minced Beef and fry until it is browned.
- (4) Stir in the Tomato Puree, tinned Tomatoes and Stock.
- (5) Allow to simmer for 20 minutes to reduce.
- (6) Add the frozen Peas and stir in.
- (7) Boil and mask the Potatoes.
- (8) Add the Milk, Butter and Turmeric and combine.
- (9) Stir in the Egg Yoke.
- (10) Spoon the filling mix into oven proof dishes and add the Potato mix to the top.
- (11) Place in a preheated oven at 180c and cook for 20 minutes until the Potato has browned on the top.

We served the excess filling on the side and dressed with a bit of fresh Parsley. It might not look pretty, but it tasted really good!