

## **Cottage or Cumberland Pie**

750 gms potatoes  
25g butter  
50ml milk  
25g grated cheese  
250 gms (8 ozs) mince  
1 onion  
1 carrot  
1 stock cube dissolved in 150ml water  
1 tsp Worcester sauce  
Salt and pepper



YOU MUST BRING AN OVENPROOF DISH TO COOK THIS IN

1. Peel potatoes, cut into even sized chunks and boil until soft. Mash then add butter and milk and beat with wooden spoon.
2. Fry onion and mince until brown. Add rest of ingredients and season with salt and pepper. Bring to the boil, reduce the heat and simmer for 20 minutes.
3. Thicken with 1 tsp cornflour mixed with 2 tbsp cold water. Cook for further two minutes
4. Pour mince into dish.
5. Use a piping bag to neatly pipe the mash over the mince to create a tidy looking professional finish.
6. Sprinkle with cheese if using. Bake for 20 minutes or until golden brown.

### **Adaptations:**

A Cumberland pie uses beef, contains carrot and is sprinkled with grated cheese. Cottage pie is a Cumberland pie without the carrots and cheese. Shepherds pie is a cottage pie made with minced lamb. You can use whichever minced meat you prefer – or bring quorn or mixed vegetables.

You can add a sweet potato to the potato for the topping.