



JERNEJ KITCHEN

COTTAGE PIE

Cottage Pie is a gorgeous meal made in an oven. We have a juicy, flavorful meat sauce layer and a generous golden-baked layer of mashed potatoes.

SERVES	6	PEOPLE
PREPARATION:	20	MINUTES
COOK:	50	MINUTES
BAKE:	35	MINUTES
TOTAL TIME:	1	HOUR 45 MINUTES

MASHED POTATOES

- 1.2 kg (2.6 pounds) potatoes
- 40 g (3 tbsp) unsalted butter
- 200 ml (3/4 cup) heavy cream
- 1/2 tsp ground nutmeg
- 2 tbsp shredded parmesan cheese
- 2 eggs

MEAT SAUCE

- 2 tbsp olive oil
- 1 onion
- 1 carrot
- 1 celery stalk
- 1/2 tsp thyme
- 1/2 tsp chopped fresh rosemary
- 2 garlic cloves
- 600 g (1 1/2 pounds) lean ground beef
- 1 tsp tomato paste
- 120 ml (1/2 cup) white or red wine
- 2 tbsp all-purpose flour

POTATOES

Peel the potatoes and cut into cubes. Add to a large pot and cover with water—season with salt. Place over medium heat and bring to a boil. Simmer for 20 minutes or until the potatoes are cooked. Drain and leave in a colander for 5 minutes.

MEAT

While the potatoes are cooking, prepare the meat sauce. Place a large skillet over medium heat. Add diced onion, chopped carrots, and chopped celery stalk. Season with thyme and rosemary. Cook over low heat for 6 - 8 minutes. Add the minced garlic and ground beef. Increase the heat and pan-fry the meat. While continuously stirring, cook for 8 - 10 minutes or until the meat is beautifully caramelized and brown.

MEAT SAUCE

Add the tomato paste to the meat sauce and add the wine. Cook for 2 minutes for the alcohol to evaporate. Add the all-purpose flour and season with salt and pepper. Cook for 4 minutes for the flour to cook. Add the beef stock and diced canned tomatoes. Stir and leave to simmer for 20 minutes. Add the frozen peas and continue to cook for 5 more minutes.

PREPARE THE OVEN AND DISH

Place a rack in the middle of the oven and preheat it to 210 °C / 410 °F. Prepare a deep baking dish size 20 cm x 25 cm or 8-inch x 10 inch.

POTATOES

Pass the potatoes through a potato ricer or sieve to a bowl. Cut the butter into cubes and add to the potatoes. Cover with

360 ml (1 1/2 cup) beef stock

250 g (8.8 oz) canned diced tomatoes

150 g (1 cup) frozen peas

TOOLS AND EQUIPEMENT

peeler

large pot

cutting board

kitchen knife

large skillet

deep baking dish size 20 cm x 25 cm or 8-inch x 10 inch

potato ricer or sieve

boiling heavy cream. Season with salt and nutmeg, and add the grated parmesan cheese and eggs. Using a spatula, stir to combine.

BAKE AND SERVE

Pour the meat sauce into the deep baking dish and spread evenly with a spatula. Arrange the mashed potatoes on top. Using a spoon, optionally, make a simple pattern on top. Place in the oven and bake for 35 - 40 minutes at 210 °C / 410 °F or until the potatoes are golden and baked on top. Before serving, optionally sprinkled with chopped fresh parsley.