

Shepherd's Pie

Ingredients (to serve 4)

1 lb of mince (e.g from Matheson & Mcleod)
1 onion (peeled & diced)
2 carrots (peeled and sliced)
4 teaspoons of Gravy granules dissolved in ½ pint boiling water
8 potatoes (peeled & cut in four)
salt & pepper to season
1 oz of butter
2 tablespoons of milk
1 oz grated cheese (optional)

Method

Heat oven to 180C/fan 160C/ gas 4.

Put the mince in a saucepan and stir over low heat until the meat turns brown. Add the onion and carrot pieces & stir well. Add the gravy mixture and stir well. Bring to the boil, then turn the heat down and simmer for 20 minutes.

Meanwhile put the pieces of potato in a saucepan and cover with water, add a pinch of salt and cover with a lid. Bring to the boil, then turn down to simmer for 20 minutes. Drain in a sieve, then return to the pan and mash the potatoes together with the butter & milk. Add a little pepper (two turns of grinder).

Put the mince mixture into a serving dish and then spoon on the mashed potato gently (don't push into the gravy). Use a fork to make a nice pattern and if you like add some grated cheese on the top. Put in the oven for 15-20 minutes until potatoes are brown on top.