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His Royal Highness The Prince Charles,  
Duke of Rothesay

## Mey Selections Cottage Pie

### Ingredients

4 tablespoons olive oil  
2 tablespoons plain flour  
2 teaspoons garlic puree  
1/2 tablespoons tomato puree  
2 tablespoons Worcestershire sauce  
1 beef stock cube  
1 onion peeled and diced  
2 carrots peeled and diced  
Dried thyme  
1 kg Mey Selections beef mince  
900g John O'Groat potatoes  
75g butter or margarine  
2 tablespoons milk  
2 free range egg yolks  
650ml water

### Method

1. Heat the oil in a heavy bottom sauce pan and gently fry the onions, carrots and garlic until slightly soft.
2. Next add the mince to the vegetables and continue to cook for a few mins while slowly adding the plain flour. Add the tomato puree, Worcestershire sauce, thyme, water and stock cubes. Bring to the boil and simmer for 45-50mins.
3. Peel and chop potatoes. Place in a saucepan of cold water and cook over a moderate heat until soft, drain and leave to "air dry" for a few mins.
4. Mash the potatoes until completely lump free. In another saucepan heat the butter and milk then add the mashed potatoes, beat the potatoes with a wooden spoon until light and fluffy. When cool, beat the egg yolks together then add them to the cooled mash and fold in gently.
5. Pre heat oven to 180 degrees. Grease a large oven proof dish with a little oil then pour mince mix into the dish, level out before topping with the mash. Fluff the potatoes with a fork then bake the pie for 30 to 40mins or until the potatoes are golden brown and the filling is piping hot.