



by MELISSA FROHLOFF

Shepherd's pie

Ingredients

- 1kg beef mince
- 1 large onion, finely diced
- 1 carrot, finely diced
- 100g green beans
- 1/4 tsp fresh oregano, finely chopped
- 1/4 tsp fresh thyme, finely chopped
- 1/4 tsp sage, finely chopped
- 1 tbsp tomato paste
- 1 tbsp Worcestershire sauce
- 2 tbsp kecap manis
- 1 1/2 cups beef stock
- 2 tbsp plain flour
- 1 pinch salt and pepper to taste

Topping

- 750g potatoes
- 60g butter
- 1/4 cup milk
- 1 pinch salt to taste

Method

1. Place mince in pan, cook over high heat, stirring until meat is brown.
2. Pour off excess fat, add onion, carrot and beans. Cook onion until transparent.
3. Add herbs, tomato paste, Worcestershire sauce, kecap manis, stock, salt and pepper and mix well.
4. Reduce heat to simmer. Stir in flour until mixture thickens.
5. Place mince in oven-proof dish.
6. For the topping, boil potatoes until tender, then drain and mash.
7. Add butter and milk to potatoes and beat until smooth. Season with salt and pepper.
8. Spread potato evenly over meat and bake on 180C for 45 minutes or until potato turns golden brown.

Serves: 4 | Prep time: 30 minutes | Cooking time: 90 minutes