

BEEF + MUSHROOM COTTAGE PIE

PIE INGREDIENTS:

- 20G DRIED PORCINI MUSHROOMS
- 300ML BOILING WATER
- 1KG CHUCK STEAK (*2CM DICED*)
- 2 GARLIC CLOVES (*MINCED*)
- 1 ONION (*DICED*)
- 1 CARROT (*DICED*)
- 1 CELERY STALK (*DICED*)
- 1/3 CUP FLOUR (*ANY KIND – IT HELPS THICKEN THE SAUCE*)
- 300ML SALT REDUCED BEEF STOCK
- 1 BEEF STOCK CUBE
- 1 TBSP DRIED THYME
- 2 BAY LEAVES (*FRESH OR DRIED*)
- 100G RINDLESS BACON
- 400G SWISS BROWN MUSHROOMS (*HALVED*)

MASH INGREDIENTS:

- 200G SPUDLITE POTATO (*MASHED*)
- 300G CAULIFLOWER (*MASHED*)

METHOD:

1. Place dried porcini mushrooms in bowl & cover with boiling water. Place to the side & rehydrate for at least 30 minutes. (Strain & chop mushrooms & keep liquid to the side for use later in recipe)
2. Season steak with salt & pepper & cook until browned. Remove from pan & set aside.
3. Add oil to pan (if required) & combine garlic, onion, carrot, celery & cook til softened.
4. Add flour & stir to combine.
5. Add beef stock, stock cube & stir until flour has been dissolved.
6. Add thyme, bay leaves, porcini mushroom & mushroom liquid into pan & allow to simmer for 10 minutes on a low heat.
7. Transfer into slow cooker along with the steak & cook on LOW for 6 hours.
8. At the 5 hour mark, add in halved swiss brown mushroom & stir.
9. Top with potato & cauliflower mash & cook in oven at 200 degrees for roughly 30 minutes.