



cottage pies

PREPARATION TIME 25 MINUTES COOKING TIME 30 MINUTES

DO AHEAD Beef filling and mash can be prepared a day ahead. Cover separately; refrigerate until required.

You need to purchase 48 baked 4cm tartlet cases for this recipe.

3 medium potatoes (600g), chopped coarsely
 1 tablespoon olive oil
 1 medium brown onion (150g), chopped finely
 2 cloves garlic, crushed
 250g beef mince
 1 cup (250ml) tomato puree
 1/3 cup (80ml) dry red wine
 2 tablespoons worcestershire sauce
 1 tablespoon fresh thyme leaves
 1/4 cup (30g) frozen peas
 2 tablespoons finely chopped fresh flat-leaf parsley
 1/4 cup (60g) sour cream
 1 egg yolk
 48 x 4cm tartlet cases

- 1 Boil, steam or microwave potato until tender; drain.
- 2 Meanwhile, heat oil in large frying pan; cook onion and garlic until onion softens. Add beef; cook, stirring, until beef changes colour. Stir in puree, wine, sauce and thyme; bring to a boil. Reduce heat; simmer, uncovered, about 15 minutes or until almost all liquid has evaporated. Stir in peas and parsley.
- 3 Mash potato in large bowl with sour cream and egg yolk until combined. Spoon potato mixture into piping bag fitted with large fluted tube.
- 4 Place pastry cases on oven trays. Divide beef mixture among cases; pipe potato over beef. Grill pies about 5 minutes or until tops brown and pies are heated through.
- 5 Serve hot.

makes 48
 per pie 2g fat; 164kJ (39 cal)

goes well with
 mini prawn cocktails (page 32)
 filet mignons with béarnaise sauce (page 104)