

now for your favourite

cottage pies...

Classic vegie-ful
Here's a real crowd-pleaser to feed the team on a winter's night.
Recipe on page 100



Tex-mex fave
The pie you love, with all the bells and whistles of this vibrant and flavourful cuisine. >
Recipe on page 101

Easy step-by-step

CLASSIC VEGIE-FUL COTTAGE PIE

Preparation time 20 mins
plus 15 mins freezing
Cooking time 55 mins
Serves 6-8

3 Tbsp extra virgin olive oil
1kg beef mince
2 brown onions, finely diced
3 carrots, finely diced
3 sticks celery, finely diced
4 cloves garlic, minced
½ cup tomato paste
4 fresh thyme leaves,
plus extra to garnish
500ml salt reduced beef stock
250ml red wine
2 Tbsp Worcestershire sauce
1.2kg desiree potatoes, peeled,
roughly chopped into 3cm pieces
100g butter, chopped
Sea-salt flakes and freshly ground
black pepper, to season
½ cup shredded tasty cheese
20g parmesan, coarsely grated
½ cup panko breadcrumbs
Mixed salad leaves, to serve

STEP 1 Heat 1 Tbsp of the oil in a large deep frying pan over medium-high heat. Add mince and cook, stirring, for about 8 minutes or until browned. Transfer to a bowl and set aside.

STEP 2 Heat remaining oil in same pan, add onion, carrot and celery and cook, stirring, for 10 minutes.

STEP 3 Add garlic, tomato paste, thyme, stock, wine and Worcestershire sauce and bring to the boil.

STEP 4 Return mince to pan. Reduce heat to medium-low and simmer for 10 minutes.

STEP 5 Scoop mince mixture into a large baking dish. Freeze for 15 minutes to cool, making it easier to top with mash.

STEP 6 Meanwhile, preheat oven to 200°C fan-forced (220°C conventional). Put potatoes in a large saucepan and cover with room temperature water. Bring to boil, reduce heat to medium

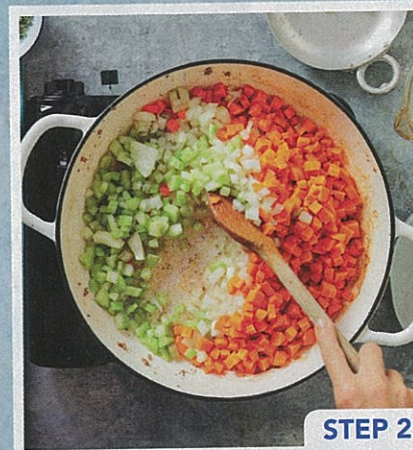
STEPS



STEP 1



STEP 4



STEP 2



STEP 5



STEP 3



STEP 7

and simmer for 15 minutes or until very tender. Drain well and return to saucepan off heat. Add butter and mash until potatoes are almost smooth with a few small lumps. Season then stir in tasty cheese. Spoon potato in dollops on top of cooled beef mince mixture.

STEP 7 Use a fork to spread potato to cover mince completely. Run fork back and forth to create a rough surface.

STEP 8 Combine parmesan and breadcrumbs in a medium bowl, scatter over top, then season. Bake

for 25 minutes or until beef is hot and potato is golden. Garnish with extra thyme and serve with salad.

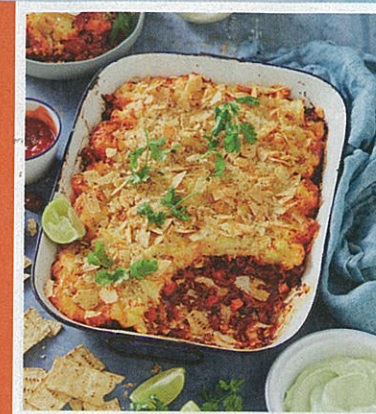
COOK'S TIP

You can swap the 250ml of red wine for extra stock, or water if you prefer. And get the kids to help by coarsely grating the carrots, rather than chopping them.



TEX-MEX COTTAGE PIE

To make the Classic vegie-ful cottage pie Mexican, omit the thyme and Worcestershire and add a 30g sachet taco seasoning mix and 400g can drained red kidney beans at the end of step 4. Swap breadcrumbs for 1 cup crushed corn chips. Serve with sour cream, salsa, guacamole, lime wedges, coriander and extra corn chips.



Are you part of the Thermomix family

IF SO, MAKE THIS SMALLER CLASSIC VEGIE-FUL COTTAGE PIE

Serves 4

20g parmesan, rind removed,
roughly chopped
1kg desiree potatoes, peeled,
roughly chopped into 3cm pieces
1 tsp sea-salt flakes
250g milk
30g butter, chopped
2 carrots, roughly chopped
2 sticks celery, roughly chopped
1 brown onion, roughly chopped
2 cloves garlic
20g extra virgin olive oil
500g beef mince
70g tomato paste
4 sprigs thyme, leaves picked,
plus extra to garnish
120g beef stock
120g red wine (or beef stock)
1 Tbsp Worcestershire sauce
1 Tbsp cornflour
½ cup panko breadcrumbs
Mixed salad leaves, to serve

STEP 1 Put parmesan in mixing bowl and grate 10 sec/speed 9. Transfer to a large bowl, cover and set aside in fridge for use later on.

STEP 2 To make mashed potato topping, insert butterfly whisk. Put potatoes, salt and milk in mixing bowl and cook 30 mins/95°C/speed 1, placing simmering basket instead of measuring cup onto mixing bowl lid.

STEP 3 Add butter. Insert measuring cup and mash 30 sec/speed 3. Transfer to a bowl and cover with foil to keep warm. Wash mixing bowl and dry thoroughly.

STEP 4 Preheat oven to 200°C fan-forced (220°C conventional). To make filling, put carrot and celery in mixing bowl and chop 5 sec/speed 5. Transfer to a large bowl.

STEP 5 Put onion and garlic in the mixing bowl and chop 5 sec/speed 5. Use spatula to scrape down sides of bowl.

STEP 6 Add oil and cook 5 mins/varoma/speed 1.

STEP 7 Add mince and cook 5 mins/100°C/speed 1.

STEP 8 Add tomato paste, thyme, stock and wine and cook 5 mins/100°C/speed 1.

STEP 9 Return chopped vegetables to mixing bowl and cook 5 mins/100°C/speed 1.

STEP 10 Combine Worcestershire sauce and cornflour in a bowl and add to mixing bowl. Combine 10 sec/speed 1.

STEP 11 Pour into a large baking dish. Spoon warm mashed potato on top.

STEP 12 Remove parmesan from fridge and stir in panko breadcrumbs. Scatter over the top of the mashed potato.

STEP 13 Bake for 25 minutes or until potato topping is golden. Garnish with extra thyme and serve with salad on the side.



Ginger sesame turkey rice bowls

GINGER SESAME TURKEY RICE BOWLS

Preparation time 15 mins
Cooking time 10 mins
Serves 6

2 Tbsp Cobram Estate Light
Flavour extra virgin olive oil
1 red onion, finely diced
500g turkey mince
2 tsp finely grated ginger
2 Tbsp kecap manis (Indonesian
sweet soy sauce)
3 tsp sesame oil
2 x 450g pack microwave
steamed brown rice
½ cup coriander leaves, roughly
chopped, plus extra to serve
1 carrot, cut into matchsticks
4 small radish, trimmed, thinly sliced
2 cups watercress sprigs
1 avocado, diced
¼ cup pickled ginger
Black sesame seeds, to serve
Lime wedges, to serve
Red chilli, to serve
Green shallots, to serve

STEP 1 Heat oil in a large frying pan over medium heat. Add onion and cook, stirring, for 5 minutes or until softened. Add mince and cook, stirring with a wooden spoon to break up any lumps, for 5 minutes or until browned. Stir in ginger, kecap manis and sesame oil and cook for 1 minute.

STEP 2 Meanwhile, heat rice following packet directions, then combine in a large bowl. Add coriander and stir. Divide between 6 wide shallow