

# MINI COTTAGE PIE CUPS

Serves 12

## INGREDIENTS

### For the mash:

- 3 large potatoes
- $\frac{1}{3}$  cup water
- 2 tbsp NESTLÉ Cremora Original
- Salt and pepper, to taste

### For the bread cups:

- 12 slices white bread
- 1 tbsp butter, melted

### For the mince filling:

- $\frac{1}{2}$  tbsp oil
- $\frac{1}{2}$  onion, finely chopped
- 1 garlic clove, crushed
- 300g beef mince
- 1 sachet (50g) tomato paste
- $\frac{1}{2}$  cup water
- 1 cup mixed frozen vegetables (corn, carrots & peas)
- Salt and pepper, to taste
- 2 cups grated cheese


## METHOD

### For the mash:

1. Peel and quarter the potatoes.
2. Cover the potatoes with salted water in a medium pot and bring to a boil over a high heat.
3. Reduce the heat to low and simmer for 15 minutes, or until potatoes are soft and just falling apart.
4. Drain the water and mash the potatoes in the warm pot.
5. Combine the water with the NESTLÉ Cremora Original and whisk well.
6. Stir the Cremora mixture into the mashed potatoes until soft and fluffy. Season to taste.

### For the bread cups:

1. Preheat the oven to 180°C and grease a 12-hole muffin tin.
2. Cut out 12 circles (big enough to fit into a muffin tin hole) from the slices of bread.  
*\*Chefs Tip: Place all the offcuts of bread into a resealable bag and store in the freezer to make homemade croutons.*



3. Press the bread rounds into the muffin holes and brush with melted butter. Bake for 5-10 minutes or until just toasted.

**For the mince filling:**

1. Heat the oil in a large pan on a medium heat. Add the onion and sauté until soft, about 3 minutes. Add the garlic and fry for a further 3 minutes. Turn up the heat to high and add the mince. Allow to caramelize, about 3-5 minutes.
2. Stir in the tomato paste and water and allow to simmer for 15 minutes, until the flavours have infused and the mince has cooked through.
3. Add the frozen vegetables and allow to simmer another 10 minutes until the juices have thickened. *\*Chef's Tip: Add another ½ cup of water if the mixture is too dry.*
4. Season with salt and pepper and take off the heat.
5. Spoon ¼ cup of mixture into each bread cup. Sprinkle the cheese over the mince.
6. Spoon the mash on top of the cheese and mince. Bake until golden and serve each cup with a side salad. ENJOY!!