

# Midsummer House

## Cottage pie with celeriac mash and kale



Serves 4

Prep time - 15 minutes  
Cooking time - 40 minutes

### Equipment list -

Baking tray  
Large saucepan with a lid  
Colander  
Potato masher or ricer  
Measuring jug  
Casserole dish  
Cheese grater

### Allergens -

Gluten/celery - check ingredients of stock cube  
Nuts - coconut  
Dairy - if using cheese  
Celery

### Ingredients -

1 large celeriac cut into 2cm dice  
1 onion, diced  
2 stick celery, diced  
50ml rapeseed oil  
3 garlic cloves, crushed  
3 sprigs of thyme, chopped  
2 carrots, diced  
500g 5% fat beef mince  
500ml beef stock (low salt)



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1 tablespoon tomato puree  
200g frozen peas  
Coconut oil  
Salt and pepper  
100g mature cheddar cheese, grated (optional)

## Method-

Preheat oven to 200 degrees C.

Place the mince on a baking tray and cook for 20 minutes, moving every 10 minutes until dark brown.

Put the celeriac in a saucepan and cover with water. Lightly season with salt.

Bring to the boil and simmer for 15 minutes or until soft.

Strain using a colander and leave to drain fully for 3-5 minutes.

Using a potato masher or ricer, mash the celeriac until smooth.

Add the rapeseed oil and season with a little salt and pepper if needed.

Keep warm.

Heat a large saucepan adding a little oil, the onions, garlic, thyme, celery and carrot.

Cook on a medium heat with a lid on for 10 minutes.

Add the tomato puree and cook for 30 seconds then add the stock.

When the mince in the oven is cooked, place it in a colander and allow to drain for a few minutes.

Add to the saucepan along with the stock.

Bring to the boil and reduce the heat.

Cook at a light simmer for 30 minutes, by which time the mince should be nicely glazed.

Add the frozen peas.

Check the seasoning and adjust to taste with salt and pepper.

Pour into a casserole dish.

Allow to cool and then spoon over the celeriac mash.

At this point you can choose to sprinkle 100g of mature cheddar cheese on top.

Place under a grill to allow the celeriac to crisp.

Serve with steamed kale.

