

SENSELESS

RECIPES

CURRIED COTTAGE PIE



Josh Katz

CURRIED COTTAGE PIE

👤 Serves 4 ⌚ Cooks xx minutes

SENSE INGREDIENTS

2 tbsp olive oil
1 large white onion,
finely chopped
2 tsp curry powder
680g beef mince
1 tsp worcestershire
sauce
150ml beef stock
220ml crushed tomatoes
or passata
1 tsp corn flour, mixed to
a thin paste with 1 tbsp
cold water
75g raisins
3g sugar
10g salt, divided
A few grinds of black
pepper
680g Desiree potatoes,
peeled & cut in half
60ml whole milk
70g butter, unsalted

SENSELESS INGREDIENTS

2 tbsp olive oil
1 large white onion,
finely chopped
2 tsp curry powder
680g beef mince
1 tsp worcestershire
sauce
150ml beef stock
220ml crushed tomatoes
or passata
1 tsp corn flour, mixed to
a thin paste with 1 tbsp
cold water
90g raisins (+)
6g sugar (+)
20g salt, divided (+)
A few grinds of black
pepper
680g Desiree potatoes,
peeled & cut in half
90ml whole milk (+)
100g butter, unsalted (+)

METHOD

- 1 Heat the olive oil in a heavy-based saucepan over medium high heat until shimmering hot then add the onions to the pan to sear, stirring regularly, until softened and caramelised at the edges, about 7-10 minutes.
- 2 Add the curry powder and stir to combine, frying until fragrant, about 2-3 minutes.
- 3 Turn the heat up and add the minced beef, breaking it up with a spoon, then leave to cook for 3-4 minutes until the bottom is browned, then stir and continue to cook until golden brown all over, another 2-3 minutes.
- 4 Add the Worcester sauce, the beef stock, the crushed tomatoes and corn flour paste and season with 1 tsp salt & black pepper. Bring to the boil, then reduce the heat to a gentle simmer and cook, partially covered with a lid, for 1-1½ hours, stirring every so often, uncovering half way to reduce until thickened.
- 5 Add the raisins and sugar to the pan for the final ten minutes, then season with the reserved salt & black pepper.
- 6 Whilst the meat is braising, preheat an oven to 200°C/180°C Fan/Gas Mark 6 and get on with making the mash.
- 7 Bring the potato up to the boil in salted water and cook until tender, about 12-15 minutes. Drain and then mash with the butter and milk.
- 8 Spoon the meat into an oven-proof dish and pipe the mash to cover.
- 9 Cook in the oven for 25-30 minutes until the meat is bubbling underneath and the potato is golden on top. Serve immediately, still piping hot.

