

 **Preparation:** 15 mins
Cooking: 35 mins

 **Serves:** 4

 **Difficulty:** easy



Mince & tatties

A tasty Scottish classic that's quick and easy to prepare. Best served with peas.

INGREDIENTS

- 1 tbsp vegetable oil
- 1 large onion, finely chopped
- 3 garlic cloves, finely chopped
- 500g prime minced beef
- 1 tbsp plain flour
- 50ml Worcestershire sauce
- 600ml beef stock
- 1 large carrot, diced
- 2 small celery sticks, diced
- Salt and pepper to taste

- 1kg potatoes, cut into even chunks
- 100ml milk
- 1 tbsp butter
- 50g grated cheddar (optional)
- Salt and pepper to taste

RECIPE

1. Heat the vegetable oil in a large saucepan.
2. Add the onion and garlic and fry over a medium-high heat until they're starting to brown.
3. Next add the beef and brown for approximately 5 minutes; stir to make sure the meat browns from all sides and to break the mince up.
4. Now sprinkle the flour over the meat and cook for a couple of minutes.
5. Then add the Worcestershire sauce, beef stock, diced carrot and celery.
6. Reduce heat and simmer for about 30 minutes, adding more stock if necessary.

7. Meanwhile, boil the potatoes in a large saucepan of salted water. When tender, drain in colander.
8. Now heat the milk and the butter in the pan, and when the butter is melted, add the drained potatoes.
9. Mash the potatoes using a potato masher.
10. Optionally, mix in some grated cheese using a wooden spoon until smooth and creamy.
11. Add salt and pepper to taste to both the mince and the mash.

Serve with peas or another side vegetable.

