

Meat and Potato Pie

Prep time: 50 mins, plus chilling

Cook time: 20 mins

Serves: 6

Ingredients

For the pastry:

300g plain flour, plus extra for dusting

Salt

75g Butter

75g lard, or vegetable fat

5-6 tbsp water

1 tbsp Milk, to glaze

For the filling:

1 Onion, finely diced

2 Carrots, diced

250g minced beef

2 tbsp tomato ketchup

1 tbsp Worcestershire sauce

2 tsp Marmite

1 1/2 tbsp plain flour

1/2 tsp Salt

Freshly ground black pepper

1 large baking potato, finely diced

Method

1. For the pastry: Rub the butter and lard into the flour and salt until it resembles fine breadcrumbs. Add 5 tablespoons of cold water and form the mixture into a ball adding a little more water if necessary. Chill for 20 minutes.

2. Dry fry the onion, carrots and beef together in a medium saucepan over a high heat until browned, then reduce the heat and add the tomato ketchup, Worcestershire sauce, Marmite, flour and seasoning.

3. Cook for one minute then add the diced potato, 150ml water and bring to the boil. Reduce the heat cover and simmer for 15 minutes. Allow to cool completely.

4. Heat the oven to 200C / Gas 6. Dust a work surface with flour and roll out two thirds of the pastry into a square large enough to cover the base and sides of a 20cm square 4cm deep cake tin.

5. Add the cooled mince, then roll out the remaining pastry for the lid. Dampen the edge of the pastry and place on the lid on top of the pie and press the edges well to seal.

6. Using a fork pierce the top of the pie several times and brush with milk. Bake for 30 minutes until golden brown. Serve hot with mashed potatoes, peas and gravy.

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