

Savoury Beef Cobbler

A simple, yet satisfying dish to use up leftover beef or you can prepare from fresh beef mince.

Ingredients

- 400-500g beef - you can use meat or mince (although you can use lamb or any other meat really!)
- 1 large onion grated
- 2-3 large carrots grated
- 1 garlic clove grated
- Large handful of garden peas, you can use frozen or fresh
- 1 tin of chopped plum tomatoes
- 2 OXO Beef stock cubes dissolved in 1 pint of water
- 6oz self raising flour, sifted so there are no lumps
- 2oz Stork margarine
- A pinch of salt
- Water to mix
- Optional 1 tbsp of dried herbs or 2 of chopped fresh herbs – whatever takes your fancy!

Serves 4-6

Method

1. Heat a drizzle of oil in a frying pan and cook the mince in batches if need be, until it's all brown. (omit this step if using leftover meat)
2. Add the onions and carrots to the mince in the pan. Continue to fry for another 5 minutes or so on a medium heat until the onions are cooked, stirring regularly.
3. Add your garlic and cook for another minute, then add your tomatoes
4. Make up your stock cube with boiling water and add this into the mince mix. You'll want quite a thick gravy. Simmer for 10 minutes, then add the peas
5. Pour the meat and veg into an ovenproof dish that has a lid (you can cover with foil if you have no lid) the larger the better, giving you the largest surface area to fit more cobbler onto
6. Place the casserole lid onto the dish and place it in a pre-heated oven (190°C) for 30 minutes
7. Meanwhile, make the Cobbler Mix
8. Rub the flour, margarine, and salt together, to the consistency of breadcrumbs; you can use a food processor. Add your herbs if using.
9. Mix water slowly into the mix until you have firm scone-like dough. If you add too much water it will become sticky (add a bit more flour).
10. When the dough's in one firm ball/lump, place your cobbler dough onto a floured worktop to roll it out so it is about 1cm thick and cut it into 2-5cm circles.
11. Remove the mince mix from the oven and give it a stir. The gravy needs to be quite thick so the cobbler don't sink; if your gravy's a bit thin then add in some gravy granules.
12. Place your cobbler on top of the mince; they will expand as they cook, so leave some space between them.
13. Return the casserole to the oven, without the lid
14. Cook at 190°C for 15 minutes, until the cobbler have risen and are a lovely golden brown.

Submitted by Richie Laybourne

