

COTTAGE PIE

<https://www.jamieoliver.com/recipes/vegetable-recipes/allotment-cottage-pie/>

INGREDIENTS

Serves 8

2 tbsp olive oil,
1kg boned out lamb shoulder cut into chunks
8 merguez sausages
Sea salt
and freshly ground black pepper
4 onions, finely chopped
2 carrots, peeled and roughly chopped
1 leek, roughly chopped
1 garlic bulb, cut in half acrossways
1 tsp ras al-hanout
1 tsp tomato purée
1 tbsp plain flour
400ml white wine
1ltr fresh brown chicken or beef stock
few sprigs of thyme, leaves only
3 sprigs of rosemary, leaves finely chopped
1 bay leaf
for the cauliflower mash 1 900g large cauliflower 2 tbsp butter 50ml of vegetable or chicken stock

METHOD

In a blender, cover the porcini with 600ml of boiling water.

1. Trim, wash and slice the leeks 2cm thick, then scrub the carrots, swede and celeriac and chop to roughly the same size.
2. Drizzle 2 tablespoons of oil into a large casserole pan on a medium heat, strip in the rosemary, fry for 1 minute to crisp up, then remove to a plate with a slotted spoon.
3. Add the cumin seeds and prepped veg to the flavoured oil, season with sea salt and black pepper, and cook for 30 minutes, stirring regularly.
4. Meanwhile, peel and roughly chop the potatoes, cook in a pan of boiling salted water for 15 minutes, or until tender, then drain well. Mash with the butter and milk, and season to taste.
5. Preheat the oven to 190°C/375°F/gas 5.
6. Quarter the onion, add to the porcini in the blender along with the Marmite and tomato purée and whiz until smooth.
7. Pour into the veg pan and cook for 20 minutes, or until dark and caramelised, stirring regularly and scraping up any sticky bits from the bottom of the pan.
8. Tip the lentils (juices and all) into the veg pan, bring to the boil, then season to taste.
9. Spoon over the mash, place on a tray, bake for 30 minutes, or until lightly golden and bubbling at the edges, then sprinkle over the crispy rosemary. Serve with simple steamed seasonal greens – it's a winner!

Tips

EASY SWAPS

I've used dried porcini mushrooms to bolster the flavour of the gravy, but you could absolutely use fresh mushrooms, or just rely on a good stock cube.

When it comes to herbs, use any woody herbs you've got: rosemary, thyme, bay, sage, or even a bit of dried herbs.

Use any root veg in the filling, or the topping.

This recipe celebrates beautiful veg, but you could add veggie mince into the mix, if you've got it.