

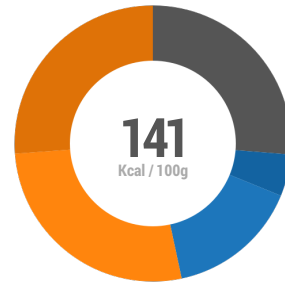
# Cottage Pie with Slow Cooked Featherblade of Beef & a Horseradish Mash

A modern twist on a cottage pie using slow cooked featherblade of beef in a rich red wine sauce and topped with a horseradish mash

By Oliver Lloyd from Brakes

Overview ...

U / 7986035



CALORIES:

**20.4% Carbs**

**26.3% Protein**

**53.3% Fat**

Food Labelling...

Serves **2**

CONTAINS:



EGGS



MILK



MUSTARD

MAY CONTAIN:



OATS, WHEAT,  
BARLEY, RYE



CELERY



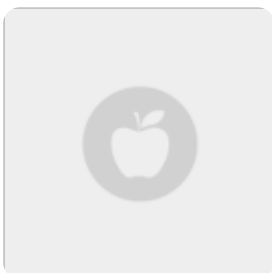
SOYA

Recipe Ingredients ...

	Quantity:	Description:
122807 Salt & Pepper Beef Featherblade - BRAKES	<b>210g</b>	1x Each
4776 Brakes Diced Carrots - BRAKES	<b>50g</b>	0.02x Each
30501 Brakes Diced Onions - BRAKES	<b>50g</b>	0.03x Each
35607 Knorr Garde d'Or Red Wine Sauce 1L - BRAKES	<b>100g</b>	0.1x Each
113874 Herb Bunched Thyme - BRAKES	<b>5g</b>	1.25x Average Portion
3945 Brakes Mashed Potato - BRAKES	<b>200g</b>	0.08x Each
88387 Brakes Horseradish Sauce - BRAKES	<b>15ml</b>	0.01x Each
29150 Brakes Mature White Cheddar	<b>60g</b>	

Products / Pack Sizes ...

**1 Serving**



 **Product code**

 **Barcode**

 **345g** / **498kcal**

**# 1**

### **Preparation:**

Defrost the beef, pick the meat & reserve the liquor

Defrost carrots, onions, mash

Pick the thyme

Chop the garlic

### **Method:**

1. In a pan over a medium heat fry the onions, carrots, garlic and thyme in a little oil until softened.
2. Add the picked beef and the cooking liquor - reduce gently and then add in the red wine sauce, cook slowly for 5 mins.
3. In a pan on a medium heat mix together the horseradish, cheddar and mash until soft & pliable - transfer to a piping bag.
4. Spoon the beef mix into a suitable dish, pipe the mash on top.
5. Place in a hot oven (250oc) to colour, crisp and cook through.
5. Remove from the oven and finish with picked thyme - serve!