

MEDITERRANEAN COTTAGE 'CORTIJO' PIE

- 1 tbsp olive oil
- 1 onion, sliced
- 1 celery stick, finely diced
- 1 large carrot, peeled, grated then chopped up
- 500g chicken/turkey mince
- 3 cloves of garlic, crushed/grated
- 1 tbsp red pesto
- 1 tbsp paprika
- fresh herbs, I used thyme and sage, chopped
- 1 stock cube, I used chicken
- 125ml white wine
- 1 x 400ml tin chopped tomatoes
- 1 tbsp Worcestershire sauce
- 1 courgette, diced
- 1 pepper, diced
- sea salt and cracked black pepper
- 2 large potatoes, diced
- 50g parmesan, grated
- 30g butter
- 1 tbsp milk
- 1/4 cup breadcrumbs, I made my own using stale bread in a smoothie maker.

Heat the oil and sauté the onions, celery and carrot until soft. Add the mince and brown.

Add the garlic and stir through, then add the pesto, paprika, herbs and crumble in the stock cube. Cook for a few more minutes, coating the mince in all the flavours. Pour in the wine and let it bubble away for a few minutes. Then add the tomatoes and Worcestershire sauce.

Add the courgette and pepper. Season well with salt and pepper, then pop a lid on and simmer for 20 minutes.

Heat the oven to 200°C.

Meanwhile, boil the potatoes in salted water. Once soft, drain and put through a potato ricer. If you don't have one, don't worry, just move on to the next step.

Add the butter, milk and most of the Parmesan to the potatoes, reserving a little for the topping. Add a pinch of salt and lots of pepper, then use a whisk to mix until smooth and creamy. If you don't have a whisk, simply mash everything together.

Remove the lid from the mince pan. If there is still a lot of liquid, cook for a few minutes more on high and uncovered. Scoop the mash onto the top. You don't need to be neat — using an ice cream scoop gives nice, even lumps.

Sprinkle over the breadcrumbs and reserved Parmesan, then grind some black pepper over the top. Bake in the oven for around 25 minutes, or until the top is bubbly and crisp.

Once out of the oven, let it sit for at least 10 minutes before diving in!!