

INGREDIENTS

1 tbsp oil
1 onion, finely diced
2 cloves garlic, crushed
500g beef mince
Mushrooms, diced
1 tbsp worcestershire sauce
2 tbsp tomato paste
1 cup beef stock
Salt and pepper, to taste

INSTRUCTIONS

- 1) Heat oil in a pan over medium heat. Add onion and cook until soft.
- 2) Add garlic and cook for 1 minute.
- 3) Add mince and brown well, breaking up any lumps.
- 4) Add Worcestershire sauce.
- 5) Stir in tomato paste and cook for 2 minutes.
- 6) Add stock, season with salt and pepper, and simmer for 10-15 minutes until reduced.



Base Mince Recipe



4 servings



10Minutes

This versatile base mince recipe is the perfect starting point for a variety of delicious dishes. Get creative and enjoy every bite!

INGREDIENTS

- 1 tbsp Worcestershire sauce
- 1 tbsp cornflour mixed with 2 tbsp water
- 1 cup grated cheese (tasty or mozzarella)
- Optional: peas or diced carrot

INSTRUCTIONS

- 1) Add pastry to a pie maker.
- 2) Add your cooked base mince mixture.
- 3) Add peas and/or carrots.
- 4) Top with cheese.
- 5) Add salt to taste.
- 6) Place the pastry lid on top.
- 7) Spray with oil or brush with egg wash.
- 8) Cook for 8-12 minutes.



Mince & Cheese Pie



2 servings



10Minutes

These delicious pies can be enjoyed straight away or frozen for a quick and easy meal whenever you need one.