

Cottage Pie

Recipe serves 120 reduce quantities for home use

Mince Beef	8kg
Onions, Chopped	8
Carrots chopped	2kg
Celery	1 bunch
Garlic	to taste
Tomato paste	1-2 jars
Worcestershire sauce	to taste
Massell Beef Powder	to taste
Potatoes	Mashed

1. Sweat onion, garlic carrots, & celery in 2 stock pots
2. Add mince then brown and add flavourings
3. Divide meat mixture into pyrex dishes
4. Spoon mashed potatoes over mixture
5. Sprinkle with parmesan cheese
6. Bake at 180 degrees for 10 minutes or until top is golden