

## COTTAGE PIE

### INGREDIENTS

- ½ kg. Steak mince
- 8 large potatoes (boil and mashed)
- 1 tsp. ginger/garlic
- 1 tsp. green chillies
- 1 small onion (sliced)
- 1 tsp. whole jeeru
- 3 tbs. ghee
- 1 tsp. dhana
- 1 tsp. jeeru
- 2 tbs. Tomato sauce
- 1 tbs. Mustard sauce
- salt to taste
- dhania

### METHOD

Braise onion in pot with ghee and whole jeeru. Then add steak mince and all spices and cook. Layer mince, then mash and grate cheese over. Bake in oven for 20 minutes.