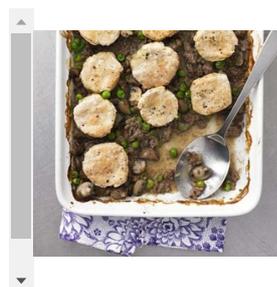


Minced beef cobbler

L Prep: 20 mins
Cook: 50 mins

E Easy

F Serves 4



Alternatives

Complete the dish



Beef stroganoff

★★★★★
272 ratings



Spiced mince with cous

★★★★☆ 110 rating



No-fuss shepherd's

★★★★★ 566 ratings



Ingredients

500g
pack extra-lean beef
mince

1
onion
finely chopped

140g
baby chestnut mushroom
halved

2 tbsp
plain flour

500ml beef stock

few shakes Worcestershire sauce

140g
self-raising flour

1 tbsp
chopped thyme

4 tbsp
low-fat natural yogurt

140g
frozen peas

Method

Step 1

Heat oven to 180C/160C fan/gas 4. Dry-fry the mince and onion in a large non-stick frying pan over a high heat. Stir frequently to break up the mince, until well browned. Add the mushrooms and plain flour, followed by the stock and Worcestershire sauce. Bring to a simmer, then gently cook for 10 mins.

Step 2

Meanwhile, to make the cobbles, mix the self-raising flour and thyme together in a bowl. Stir in the yogurt with enough cold water to form a scone-like dough. On a lightly floured surface, roll out to the thickness of about 1.5cm and use a cutter to stamp out 12 x 5cm rounds.

Step 3

Stir the peas into the mince mixture, then transfer to a baking dish. Randomly place the cobbles on top of the mince, then bake for 20-25 mins, until cobbles are risen and golden brown. This is good served with horseradish sauce.

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