

Minced beef cobbler



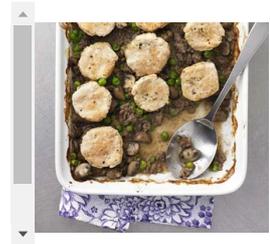
Prep: 20 mins
Cook: 50 mins



Easy



Serves 4



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.