

Savoury Beef Cobbler

Ingredients

- 1x 250g packet of minced beef or meat substitute
- 1 small onion
- 1 tsp of flour
- 25g mushrooms (Optional)
- 1 tablespoon of chopped tomatoes (the school will provide them)

For the cobbler topping:

- 150g Self Raising Flour
- 1 teaspoon of mixed herbs **(the school will provide this)**
- 25g margarine
- 4 tbsp of milk **(the school will provide this them)**

Method

1. Set the oven to 200C / gas 6.
2. Peel and chop the onion. Wash and slice the mushrooms.
3. Put the mince and onions in a large pan and cook gently for 5-6 mins. Sprinkle in the flour.
4. Add the water, tomatoes, and mushrooms, and bring to a boil while stirring. Simmer gently for 25 minutes.

To make cobbler topping: -

1. Rub the margarine into the flour, until it looks like fine breadcrumbs. Add the herbs.
2. Add enough milk to form a soft dough.
3. Roll out and cut into circles using a pastry cutter.
4. Pour the meat mixture into an oven-proof dish.
5. Arrange the pastry, overlapping, around the edge of the dish, over the meat.
6. Brush with milk and bake for 20-25 mins or until golden brown.