



Beef Cobbler



Beef Cobbler – 4/6 Portions

20 minutes prep time

Up to 1 hour cooking time

Ingredients 1396 – Eismann Free Flow Beef Mince – 500g
 5501 – Eismann Onion Cubes – 100g
 5485 – Eismann Baby Carrots – 150g – Defrosted and Sliced
 Beef Stock – 300 ml
 Tomato Puree – 1 tbsp
 Corn flour – 2 tsp

 Self Raising Flour 175g
 Butter – 40g
 1 egg – beaten
 Milk – 2 tbsp
 Tinned Chopped Tomatoes – 400g
 Baked Beans – 400g
 Salt and Black Pepper

Preparation

Fry the minced beef in a large saucepan until brown then drain, keeping the fat for the stock. Add the onions and the carrots. Cook for 5 minutes.

Add the stock, tomato puree, tomatoes and baked beans, season with salt and pepper then bring to the boil.

Pre-heat the oven to 200C / 390F / Gas Mark 6.

Blend the corn flour with a little water, add to the pan and cook until thickened. Pour into a casserole dish and cook in the oven for 20 minutes.

While this is cooking sift the flour into a bowl and rub in the butter until it becomes breadcrumbs. Season with salt and pepper then bind together with the milk and egg to form a dough.

Dust the work surface with flour and roll the dough to 1 cm thick . Cut into 4 cm rounds using a pastry cutter until all the dough is used.

Remove the casserole from the oven and arrange the scones on the top. Glaze with milk and return to the oven for 20 minutes until the scones are brown .

Tip: Serve with 8700 - Eismann Mashed Potatoes and 5446 – Eismann Mixed Vegetables with Broccoli for a hearty meal.