

# COTTAGE PIE



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**Preparation :** 45 min - **Resting :** - - **Cooking :** 50 min - **Equipment :** -

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## **Ingredients :** 6

- 2 kg of floury potatoes - salt, pepper - 2 garlic cloves - 2 eggs - milk - 725 g of rump steak - 3 onions - 3 sprigs flat-leaved parsley - 100 g of butter - 70 g of gruyère cheese

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1. Grate the cheese in the midi bowl with the 2-mm grater disc. Set aside.
2. Wash and peel the potatoes. Replace the grater disc with the 2-mm slicing disc. Slice half the potatoes, empty the bowl, then slice the other half. Cook in a pan of water for 30-40 minutes (20 minutes in a pressure cooker).
3. Drain the potatoes. Place half of them in the main bowl with the metal blade. Add a little milk and pulse 4-5 times. Add a little more milk if you prefer a softer consistency. Set aside. Repeat these steps with the other half of the potatoes.
4. Transfer to a mixing bowl.
5. Add three-quarters of the butter. Season with salt and pepper. Wait for the butter to melt, then stir in.
6. Preheat your oven to 210 °C (gas mark 6-7).
7. Peel and quarter the onions. Peel the garlic. Chop in the main bowl with the metal blade, together with the parsley.
8. Cut the steak into large pieces and add to the onion and garlic mixture in the main bowl. Pulse 3 times,

then switch to continuous mode for 1 minute.

9. Heat the rest of the oil and butter in a frying pan. Fry the meat for 1 minute, stirring constantly. Away from the heat, stir in the eggs and season.

10. Put the meat in a gratin dish and cover with the mashed potato. Smooth the surface.

11. Scatter with grated cheese and dot with butter. Bake for 20 minutes.

12. Serve piping hot.

Mini Plus ■

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