



## Mrs Crimble's Meat & Vegetable Pie

### You will need:

Mrs Crimble's pastry mix  
90g (3½ oz) butter  
75ml (5 Tablespoon) Water

### Pie filling

1 tbsp olive oil  
500g pack of beef or lamb mince  
300g 2 medium potato peeled and diced 1cm cubes  
200g 1 large onion, finely chopped  
250g or 2 large carrot, finely chopped into 1cm pieces  
1 Vegetable stock cube  
200ml ½ to ¾ pint water  
1-2 tablespoons instant gravy granules

### For the pastry top

25g or 2 tablespoon grated cheddar cheese

### Baking instructions

Preheat the oven to 190°C / 170°C (for fan assisted ovens) / 375°F / Gas Mark 5.

Use a deep 23cm / 9 inch pie dish

1. Heat oil and then add onions, carrots and potatoes and fry for 2-4 minutes
2. Minced beef or lamb and fry for a further 2-3 minutes until brown all over
3. Add 200ml stock, and salt and freshly milled black pepper
4. Cover with a lid, allow to simmer on a low heat for 5 – 10 minutes
5. Whilst the filling is simmering rollout pastry to 2-3mm thickness to and cut into cover the pie dish
6. Stir in the instant gravy granules before spreading the mixture over the base of the pie dish



7. Place pastry on the top, trim the edges and for a golden colour brush with milk and sprinkle over the grated cheese.
8. Bake for approximately 25–35 minutes until the pastry is golden brown and the filling is thoroughly cooked and piping hot and cooked thoroughly

Oven temperatures and cooking times may vary. These instructions are given as a guide only