

School Meat and Potato Pie

Pastry

225g/ 8oz	Self-raising flour
110g/ 4oz	Margarine
25ml	Water

Filling

600g/ 1lb 5oz	Minced beef
175g/ 6oz	Onion, chopped very small
1	Oxo cube
	Water
	Gravy to thicken
900g/ 2lbs	Potatoes, peeled, washed and sliced

Preheat the oven to 190°C/ 375°F/ Gas 5.

For the beef filling: Fry the beef, onion and oxo cube in a saucepan until browned. Add water to cover and cook through. Drain off a small amount of the juice and thicken with the gravy mix until thick. Add pepper if needed.

Meanwhile, cook potatoes until soft and allow to cool.

In an oven proof dish, place the meat in the bottom and slice the potatoes over the meat. Use all the potatoes.

For the pastry crust: Rub together the flour and margarine until they resemble breadcrumbs. Add water and mix until it forms a ball.

Roll out with flour and cover dish. Cook in the oven for 30 minutes.