

Sausage and Mash Pie

Ingredients

For the filling:

- 1 tbsp oil
- 6 sausages
- 750ml beef stock
- 4 medium onions, peeled & sliced into strips
- 200g mixed vegetables
 - 4 tbsp plain flour
 - 3 tbsp butter
- 2 tbsp Worcestershire sauce
 - 1/2 tsp dried thyme
- Salt & black pepper, to taste

For the mashed potato:

- 1.5kg Potatoes, peeled & diced
 - 50g cheese, grated
 - 125ml milk
- 1 heaped tbsp mustard
- Salt & black pepper, to taste

Methods

For the filling:

1. Place potato chunks in a large pot of salted water, bring to a boil, and cook until knife-tender. Drain and set aside to steam dry.
2. In a large pan over medium heat, add oil and fry the sausages until golden and fully cooked. Remove sausages and slice them into 3-4 chunks each.
3. In the same pan with the sausage fat, add sliced onions. Cook until they begin to brown, then lower the heat and continue cooking until golden. Season with salt and pepper.
4. Melt 3 tbsp butter and stir in the flour to create a paste. Gradually add beef stock, stirring to avoid lumps.
5. Add Worcestershire sauce, thyme, and salt & pepper to taste. Stir in the mixed vegetables and simmer for 5 minutes.
6. Incorporate the diced sausages and pour the mixture into a baking dish. Allow it to rest until a 'skin' forms over the top.

For the mashed potato topping:

1. Mash potatoes with butter and milk. Stir in cheese, mustard, and season with salt & pepper.
2. Scoop the mashed potatoes onto the sausage filling, working from the outside in. Avoid pressing too hard to maintain an even gravy layer. Use a fork to create a rough texture on top.
3. Bake in the oven at 200°C/390°F for 20 minutes or until golden. Allow it to rest before serving to maintain its shape. Enjoy!