



## ELEGANT FAMILY-STYLE COTTAGE PIE

*Hachis de Bœuf à Partager*

Source: The Gilded Table – March Edition

Prep Time: 20 min | Cook Time: 25 min

Yield: Serves 4–6



### Recipe Description

*A lighter, herb-forward version of the traditional cottage pie — comforting yet refined — layered with savory filling and creamy potatoes for a dish that bridges winter warmth and spring renewal.*

### Ingredients

- 1 lb ground beef
- 1 small onion, diced
- 1 carrot, diced
- 1 tbsp tomato paste
- 1 cup beef broth
- 1 tsp fresh thyme (or ½ tsp dried)
- 1 tbsp chopped parsley
- Salt & pepper to taste

### Topping

- 2 cups mashed potatoes
- 2 tbsp butter
- 2 tbsp cream
- Pinch of salt

### Instructions

**1. Build the filling:** In a skillet over medium heat, cook the ground beef until browned.

Add:

- onion
- carrot

Cook 5–7 minutes until softened.



Inveniam viam aut faciam.

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Stir in:

- tomato paste
- thyme

Cook 1 minute to deepen flavor.

Pour in broth and simmer gently until the mixture becomes slightly thickened and cohesive (about 5–8 minutes).

Finish with:

- parsley
- salt & pepper

The filling should be moist but not soupy.

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**2. Prepare the topping:** Warm mashed potatoes with:

- butter
- cream
- pinch of salt

Stir until smooth and spreadable.

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**3. Assemble:** Transfer filling to a baking dish. Spread mashed potatoes over the top.

(For an elegant finish: lightly drag a fork across the surface for texture.)

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**4. Bake**

Bake at **375°F for 25 minutes**, until:

- heated through
- lightly golden on top

(Optional finishing touch: broil 2–3 minutes for a softly browned crest.)



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