

Rosti Bolognese

Prep Time: 45 minutes

Cook: 35 minutes

Serves: 4

Ingredients

700g potatoes

4 medium carrots

2 celery sticks

1 garlic clove

2 tbsp olive oil

500g pack lean minced beef

400g can chopped tomatoes

350g jar sweet red pepper sauce

50g mature cheddar, grated

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Cook: 35 minutes

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Method

Boil the potatoes for about 15 minutes until tender. Drain and leave to cool. Finely chop the carrots, celery and garlic in a food processor. Heat half the oil in a pan with a lid and add the chopped vegetables. Cover and cook over a medium heat for 5 minutes, stirring frequently.

Remove the lid, turn the heat to high and cook for 2 minutes. Add the beef and cook, stirring, for about 3 minutes until browned. Add the tomatoes and sweet pepper sauce plus 4 tbsp of water and bring to the boil. Cover and simmer over a low heat for 25 minutes and season.

Preheat the oven to fan 180C/conventional 200C/ gas 6. Peel the potatoes and grate them into a bowl. Add the remaining oil and three quarters of the cheese, season and mix lightly.

Spoon the beef into an ovenproof dish. Scatter over the rösti topping and sprinkle over the rest of the cheese. Bake for 35 minutes until bubbling and golden.