

Stalkers pie

1kg venison mince
2 onions, chopped
1 tblsp tomato puree
2-3 tblsp flour
600ml stock
oil/butter
6 large potatoes, mashed
300ml milk
110g grated cheese
salt, pepper and nutmeg
Serves 6-8

Fry chopped onions until transparent in oil or butter, then reserve. Turn up the heat and brown the mince well on all sides, breaking it up with a fork. Turn down to moderate heat and add onions and puree. Scatter flour over the top and stir in before adding stock. Simmer for 30 minutes then season with salt, pepper and a pinch of nutmeg. Pour into an ovenproof dish and top with mashed potatoes to which you have added milk, butter and some grated cheese. Bake in a moderate oven for 35 minutes.