

## Minced Beef or Mutton Cobbler

Written by DinnerMan

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Minced Beef or Mutton Cobbler recipe

### Ingredients & Quantities

- 500g of Minced Beef or Minced Mutton
- 80g of Minced TVP
- 240ml of Water for TVP

### Filling

- 140g of Onions
- 140g of Carrots
- 10g of Salt
- Pinch of Pepper
- 1/2 a can of Chopped Tomatoes (200g)
- 300ml of Beef Stock
- 10g of Oxo

### Scone Mix

- 180g of Self Raising Flour
- 40g of Margarine
- 10g of Dried Milk
- Pinch of Salt
- 120ml of Water to mix

### Method

1. Fry off the meat in its own juices in a large pan.
2. Add the carrots, tomatoes, seasoning, soaked TVP and stock and simmer for 1 hour with the lid on.
3. Sieve the flour and add the salt and dried milk. Rub in the margarine and mix to a soft dough with the water.
4. Roll out 3/4" thick and cut in to 2" scones.
5. Place the meat in to an ovenproof dish and place the scones on top.
6. Brush the scones with milk and bake at 425F/210C for 15-20 minutes.

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