

Pork and Bacon Pie with Cauliflower Mash

Servings: 4

Prep Time: 20min

Cook Time: 25min



Ingredients

FOR THE FILLING

- 1 onion, chopped
- 500g minced pork
- 200g back bacon, chopped
- 2 leeks, chopped
- 30ml cake wheat flour
- 300ml cider or apple juice
- 1 SPAR chicken stock cube
- 15ml whole grain mustard

FOR THE MASH

- 1 large head of cauliflower
- 30ml butter
- 125ml grated cheddar
- 15ml seeded mustard
- Salt and pepper to season

Directions

1. Preheat the oven to 180°C.
2. Boil the cauliflower in salted boiling water for 6 – 8 minutes until soft and opaque. Drain well and mash together with the butter, cheddar and mustard. Season to taste. If you like it smooth, you can use a food processor.
3. Dry fry the onion, pork mince and back bacon until the mince has changed colour (5 – 6 minutes). Add the leeks and flour and cook for another minute or two.
4. Gradually add the cider or apple juice and stock cube to make a rich creamy sauce. Simmer for 10 minutes then stir in the mustard and season with salt and pepper if needed.
5. Place in a shallow baking dish and top with the cauliflower mash.
6. Bake for 20 – 25 minutes until crispy and golden.

