

Cottage Pie with Beef and Carrots

<http://userealbutter.com/2014/11/12/cottage-pie-beef-carrots-recipe/>
modified from [Fine Cooking](#)

2 cups (original calls for 1 3/4 cups) low salt beef broth
1/2 oz. dried porcini
2 1/2 lbs. top blade or flatiron steaks (beef chuck), 1/2- to 3/4-inch thick
kosher salt
freshly ground black pepper
2-3 tbsps olive oil
4-5 medium carrots (original calls for 3 carrots), peeled and 1/2-inch dice
4 stalks celery (original calls for 2 stalks), 1/2-inch dice
2 medium onions (original calls for 2 small onions), 1/2-inch dice
1 1/2 tsp fresh thyme, chopped (or 1/2 tsp dried)
2 tbsps tomato paste
3 tbsps all-purpose flour
3/4 cup dry white wine or vermouth

topping

4 lbs. yukon potatoes (original calls for 2 lbs. russet potatoes)
kosher salt
10 tbsps unsalted butter
1 cup milk or cream
black pepper
1 tbsp unsalted butter, cut into 6 pieces

Make the stew: Set a rack in the center of your oven and preheat to 350°F. Place the broth and porcini in a small saucepan over medium-high heat. Bring the liquid to a simmer, cover with a tight-fitting lid, and turn the heat off. Steep the mushrooms for 15 minutes. Remove the mushrooms from the broth and chop them up. Strain the broth through a fine-mesh sieve (to remove any sediment from the mushrooms) and reserve the liquid. Pat the steaks dry and season with salt and pepper on both sides. You might have to cut the steaks in half (like I did) to fit them in your Dutch oven. Heat 2 tablespoons of olive in a shallow Dutch oven or stew pot over medium-high heat. Sear the steaks 3-4 minutes per side until browned. Sear in batches as they probably can't (and shouldn't) all fit in the pan at once. Remove the steaks to a plate (make sure you catch all of the juices as they rest).

Lower the heat to medium and add 1 tablespoon of olive oil to the Dutch oven or stew pot. Sauté the carrots, celery, onion, thyme, and salt and pepper (to taste) until soft – about 7 minutes. Meanwhile, cut the beef into 1/2- to 3/4-inch cubes. Stir the tomato paste into the vegetables and cook for 2 minutes. Stir in the flour, cooking for another minute. Add the wine and let it come to a simmer. Reduce the heat to low and stir in the porcini, broth, beef, and any beef juices. Cover the pot with a tight fitting lid and let it braise in the oven for an hour. When the beef comes out of the oven, season with salt

and pepper to taste. Set the stew someplace warm or you can refrigerate it at this point if you are making it ahead.

Make the mashed potatoes: Place the potatoes (whole and unpeeled) in a large pot or pressure cooker. Fill the pot with cold water so that it is 2 inches above the tops of the potatoes. Add a teaspoon of salt to the water. If using a conventional pot, bring the water to a boil then reduce to a simmer and let cook for 10-20 minutes until the potatoes are tender all the way through. If using a pressure cooker, I set my Fagor Duo to high (setting 2) over high heat. When pressure is reached (my yellow button pops up), cook for 5 minutes, then turn off the heat. Let the pressure cooker release naturally (just let it decompress on its own). Remove potatoes from the pot when done cooking and peel the skins off. Mash the potatoes with the 10 tablespoons of butter. Stir in the milk or cream a little at a time. Season with salt and pepper. You can refrigerate the potatoes if making ahead.

Assemble the pie: Heat the oven to 375°F. Butter a 3-quart baking dish (or any combination of individual pie plates or ramekins, etc.). Pour the stew into the dish. Top with the potatoes, spreading them evenly over the stew. Dot the potatoes with the pieces of butter. Bake for 35-45 minutes (or 45-55 minutes if the ensemble was refrigerated). Serves 6-8.