



Ox Cheek Cottage Pie

We think the offal is the best bit, this deliciously comforting recipe makes the most of tender ox cheeks.

Serves: 4

Prepare: 20 Minutes

Cook: 4 Hours

Difficulty: easy

Ingredients

- 500g [organic beef ox cheek](#)
- 2 large shallots, finely diced
- 4 cloves garlic, minced
- 2 carrots, peeled and finely chopped
- 3 bay leaves
- 700ml hot beef stock / [organic beef broth](#)
- 200ml red wine
- 1 tbsp plain flour
- 2 tbsp olive oil
- salt/pepper
- 500g celeriac, peeled and cut into cubes
- 25g butter

Method

1. Preheat oven to 160°C/320°F/Gas Mark 3
2. Remove any sinew from ox cheeks and pat dry with kitchen paper. Season well with sea salt and black pepper.
3. Heat olive oil in a large casserole pot with a lid and brown the ox cheeks on all sides. Remove from the pot and set aside.
4. Keep the casserole dish on the heat and add the chopped shallots, garlic, carrots and bay leaves. Keep stirring for around 5 minutes before adding the ox cheeks back to the pot.
5. In a saucepan on a medium heat, add the red wine, bring to a simmer and allow to reduce by around two thirds. Add the flour and whisk well until there are no lumps.
6. Add the hot beef stock to wine, mix well and then add the hot liquid to the casserole dish.
7. Place casserole dish in oven, cover with lid and cook for around 4 hours till ox cheeks are tender and fall apart with a fork. Top up with beef stock if the mixture begins to dry out.
8. To make mash, place celeriac into a pan, fill with salted water and boil for 15 minutes till tender.
9. Mash with butter and season to taste.
10. To assemble, place the slow cooked ox cheek mixture in a pie dish, top with the piped celeriac mash and cook in oven till the top is crispy and golden.