

MINCED BEEF AND APRICOT COBBLER

Approx. one tablespoon of cooking fat
50g(2oz) chopped onion
450g(1lb) minced beef
1 level tablespoon flour
A few stock granules or a cube
1 400g (15oz) can of apricot halves in juice
Salt and freshly ground black pepper
Parsley or coriander
Approx. 225g (8oz) sliced green beans

Topping

225g (8oz) S R flour
Pinch of salt
1/2tsp. dried mustard powder
50g (2oz) margarine
50g (2oz) strong cheese, grated
1 egg, beaten
Approx. 6 tablespoons milk

Method

1. Fry onion in fat until golden. Add meat, and cook gently for approx. 10 mins. Add flour and mix well cooking for another minute.
2. Drain apricots. Cut each into two. Gradually stir in the juice. Crumble in stock cube and bring to the boil to thicken. Taste and season as necessary. Add half the apricots. Place half this meat mixture in a 1 ½ litre (2pint) pie dish. Prepare and blanch the green beans and make a layer on top. Cover with the remaining meat and apricot mixture.
3. Using the rubbing in method, make up the cheese scone dough. Keep back enough egg and milk liquid to use as a glaze for the scone topping. Cut out to 5mm (2inches) scones and overlap round the edge of the dish.
4. Brush with reserved glaze.
5. Bake for 15mins. Reg7, 425F°/210°C. Arrange remaining apricots in the centre and bake for a further 10mins. Scatter the apricots with chopped parsley or coriander before serving.