

Ingredients	Method
<p>1 tbsp sunflower oil  1 large onion  garlic cloves  2 celery sticks  1 medium carrots  500g lean beef mince  1 can of chopped tomatoes  2 tbsp tomato purée  350ml beef stock  pinch caster sugar  1 bay leaf  salt and freshly ground black pepper</p> <p><b>For the dumplings</b></p> <p>125g self-raising flour  60g shredded beef suet  ½ tsp fine sea salt</p>	<ol style="list-style-type: none"> <li>1. Preheat your oven to 180C electric or 200C gas</li> <li>2. On a chopping board prepare vegetables <ul style="list-style-type: none"> <li>• Top and tail carrot and then peel. Carefully with a knife cut into small cubes.</li> <li>• Peel onion and cut into thin strips</li> <li>• Top and tail celery and cut into thin strips</li> <li>• Peel garlic clove and dice careful</li> </ul> </li> <li>3. Into a frying pan add 1 tbsp oil cook the onion, garlic, celery and carrots for 10 minutes stirring occasionally until soft</li> <li>4. Add mincemeat and cook for a further 5 minutes until golden brown.</li> <li>5. Add chopped tomatoes, beef stock and tomato puree, along with the bay leaf (if using). Season with salt and pepper. Bring to the boil and then reduce the heat and leave to simmer for 20 minutes</li> <li>6. For the dumplings put flour into a mixing bowl add suet and salt. Make a well in the centre and gradually add water until it forms a soft, spongy dough. Dive the mixture until 6 balls and shape.</li> <li>7. Remove the mince mixture of the pan and place into a casserole dish. Top with the dumplings and cover with a lid or tinfoil.</li> <li>8. Place into the oven for 18-20 minutes until the dumplings are cooked and well risen.</li> </ol>

Step by step making



