

**Apparently a Bhavan is a humble dwelling in India. So Cottage Pie with a twist of Indian spices must be a Bhavan Pie I?m guessing?**

**Our basic Cottage Pie recipe is here.**

The addition to the mince mix are as follows:-

**Ingredients:-**

Cumin seeds, dry toasted
Garam Masala
Tomato Puree
Turmeric
Grated fresh Ginger
2 cloves of Garlic, grated
Cumin
Paprika
Oil

**Method:-**

(1) Dry toast the Cumin seeds in a frying pan.
(2) Add the other ingredients above and bring to a simmer.
(3) Continue with the general Cottage Pie recipe here.

**The mince for this creation came in the ?Student Survival Pack? we won from Swain Family Butchers . As we are happily tagging them in our recipes we thought we?d try something a bit different on the Cottage Pie theme and this really worked well.**