



Prep time 20 minutes | **Cook time** 45–50 minutes | **Serves** 4–6

Great Nana's Kiwi Gold Pie

A comforting twist on a classic cottage pie, topped with creamy kumara and a hint of pineapple.

Ingredients

Topping

- 1 kg kumara, peeled and chopped
- 1 tin (approx. 400 g) crushed pineapple, drained
- 50 g butter
- Salt and pepper, to taste
- Grated cheese

Mince filling

- 500 g minced beef (or lamb, if preferred)
- 1 large onion, finely chopped
- 2 carrots, diced
- 2 cloves garlic, minced
- 1 cup frozen peas (optional)
- 2 tbsp tomato paste
- 1 cup beef stock
- 1 tsp Worcestershire sauce
- 1 tsp dried thyme or mixed herbs (optional)
- Salt and pepper, to taste
- 2 tbsp olive oil or butter

Method

Boil kumara until tender (about 15–20 minutes). Drain and mash with butter and crushed pineapple until smooth. Season and set aside.

In a large pan, heat oil and cook onion, carrot and garlic until softened.

Add mince and cook until browned. Stir in tomato paste, Worcestershire sauce, herbs, salt and pepper.

Add beef stock and simmer for 10–15 minutes until slightly thickened. Stir in peas.

Preheat oven to 200°C. Spoon mince into a baking dish and spread kumara topping evenly over the top.

Sprinkle with grated cheese and bake for 20–25 minutes until golden and bubbling.

Rest for 5 minutes before serving.



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Meet your chef

This dish comes from my Great Nana – a “secret” recipe she loved to share with anyone who asked. It’s been passed down through the family and is always met with smiles at the table. Over time, it’s been tweaked here and there, but the heart of it has stayed the same.

It’s a comforting favourite with a classic Kiwi twist, bringing together the richness of a cottage pie with the sweetness of golden kumara and a slightly cheeky hint of pineapple. It’s one of those meals that feels a bit special, but still easy enough to make any night of the week.

Ange Lewis - Wellington



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