



Moroccan Lamb Pie

Servings: 4-6

Prep Time: 30min

Cook Time: 45min

Ingredients

- 750g lamb mince
- 10ml garlic, crushed
- 5ml ginger, crushed
- 5ml cumin
- 5ml coriander
- 10ml cinnamon
- 15ml barbecue spice
- 15ml olive oil
- 3 carrots, grated
- 65ml raisins
- 60ml fresh mint, chopped
- 100g flaked almonds
- 45ml butter
- 300g phyllo pastry

Directions

1. Preheat the oven to 200°C.
2. Fry the mince, garlic, ginger and spices in oil. Add the carrots, raisins, mint and most of the almonds leaving a few for garnishing.
3. Reduce the heat and simmer for 10 – 15 minutes. Allow to cool.
4. Melt the butter. Brush a loose bottomed flan tin with the butter, then layer eight sheets of phyllo pastry at different angles in the tin, brushing each piece with butter. Allow the pastry to fall over the edge. Add the mince on top of the pastry base, then bring the pastry up at the edges. Top the mince with the remaining pastry that is buttered and scrunched.
5. Sprinkle with almonds.
6. Bake for 25 -30 minutes until golden and crunchy.