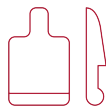




Greek Lamb Pie



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 1 HOUR 25
MINUTES + 1 HOUR
COOLING TIME



SERVES: 4

Ingredients

For the Filling

- 1tbsp olive oil
- 1 med onion diced
- 1 med carrot diced finely
- 1 stick celery diced
- 1 clove garlic
- 1 tsp salt
- 500g Lamb mince
- 400g tin chopped tomatoes
- 125ml water
- 1tsp ground oregano
- ½ tsp ground black pepper
- 1 tsp paprika
- 1 tsp fennel ground
- 100g feta
- 75g mixed olives, pitted & roughly chopped
- 75g semi sun-dried toms, roughly chopped

Method

Heat olive oil in a large fry pan on induction level 8 or gas flame select 8 then add the onion, carrot, celery, garlic and salt. Reduce heat to induction/gas 6 and sauté vegetables until they are starting to soften (around 10 mins).

Add lamb mince and increase the heat to 8. Fry the mince with the veggies until browned, stirring and breaking up the mince so no large clumps remain.

Add the tomatoes, herbs, spices and water to the mince mixture and stir to combine. Reduce heat to 5 and simmer gently for 30 minutes. Sauce will thicken and darken a little during this time. When the mince filling is cooked, remove to a large bowl and refrigerate for an hour to cool.

Once cooled, remove the filling from the fridge, add feta, olives, semi sun-dried tomatoes and stir to combine. Set aside.

Set your Neff oven to CircoTherm function at 160°C.

Take a 20cm springform cake tin and spray with olive oil spray.

Lay out one sheet of filo pastry on your work surface and spray with olive oil spray. Drape the sheet over the cake tin so the ends overlap the sides, oiled side down. Continue to spray another four sheets of filo and arrange these diagonally into the cake tin with the ends overlapping.

Take the pie filling mixture and spoon it into the cake tin. Flatten the top slightly. With the overlapping filo pastry, turn this back over onto the top of the filling, scrunching the pastry as you do so. With the remaining three sheets of filo, spray with olive oil spray and scrunch them up to cover the remaining pie filling.

For the pastry

8 sheets filo pastry

Olive oil spray

Place the pie onto a universal tray on level 3. Cook for 30 minutes. Remove from the oven and gently release the springform ring of the cake tin. Place the pie back into the oven for a further 15 minutes to finish crisping and browning.

Serve with a crunchy Greek salad.

Notes

The filling can be made up to two days ahead and refrigerated until needed