



SPICED LAMB PIE

⏱ 25 min. ⌚ 40 min. 🌿 easy 🍴 6 portions

INGREDIENTS

20 g olive oil, plus extra for greasing and brushing
 40 g Parmesan cheese, cut into pieces (3 cm)
 100 g natural yoghurt
 50 g feta cheese
 1 egg
 150 g brown onion, cut into quarters
 2 garlic cloves
 500 g lamb mince
 1 tsp ground cumin
 1 tsp ground coriander
 1 tsp ground cinnamon
 20 g tomato paste
 1-2 tsp Vegetable stock paste (see Tips)
 2 pinches ground black pepper
 6 sheets filo pastry
 1 tbsp breadcrumbs
 60 g mixed baby salad leaves
 1 tbsp apple cider vinegar
 1 tsp honey

USEFUL ITEMS

springform cake tin (26 cm)
 bowl
 baking tray (20 x 30 cm)
 pastry brush

Preparation

1. Grease a round springform cake tin (26 cm) with oil and set aside. Place Parmesan into mixing bowl and grate **10 sec/speed 10**.
2. Add yoghurt, feta and egg and mix **4 sec/speed 5**. Transfer into a bowl and set aside. Clean and dry mixing bowl.
3. Place onion and garlic into mixing bowl and chop **3 sec/speed 6**. Scrape down sides of mixing bowl with spatula.
4. Add oil and sauté **2 min/120°C/speed 1**. Meanwhile, preheat oven to 220°C. Place a baking tray (20 x 30 cm) into the oven to warm.
5. Add mince, cumin, coriander, cinnamon, tomato paste, stock paste and pepper and cook **3 min/120°C/↻/speed 4**, **without measuring cup**.
6. Brush a sheet of filo pastry with oil and use to line prepared springform tin, allowing pastry to overlap edge of the tin. Repeat with a second layer of filo pastry, positioning the corners so that a star shape is formed. Repeat with the 4 remaining layers of filo pastry. Sprinkle breadcrumbs over pastry.
7. Scrape down sides and blades of mixing bowl with spatula to break up any lumps and cook for a further **4 min/120°C/↻/speed 4**, **without measuring cup**.
8. Spread mince mixture into filo-lined tin and pour over reserved yoghurt cheese mixture. Quickly fold in any overhanging edges of pastry. Brush top of pastry with oil. Place tin onto heated baking tray in the oven and bake for 10-12 minutes (220°C), until crisp and brown.
9. Place salad leaves into a bowl. Add vinegar and honey and toss to combine. Serve pie with salad on the side (see Tips).

TIPS

- Simply search Cookidoo® for the Vegetable stock paste recipe.
- This pie should be sliced and served immediately to ensure a crisp bottom when eaten.