



**MORGENSTER**

FOUNDED 1711



WINE AND OLIVE ESTATE

## **OLIVE OIL LAMB PIES**

*RECIPE 11/98*

### **What you will need:**

#### **Pastry**

500ml flour

3ml salt

50ml **Morgenster Extra Virgin Olive Oil**

1 egg yolk

about 125ml water

#### **Filling**

45ml **Morgenster Extra Virgin Olive Oil**

1 onion, chopped

5ml chopped garlic

200g lean minced lamb

5ml ground cumin



**MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
AWARDED 98%

5ml ground all spice  
5ml ground cinnamon  
45ml lemon juice  
60ml raisins  
125ml water  
45ml chopped mint  
60ml pine nuts, toasted  
salt and pepper  
beaten egg yolk for glazing

Put the flour and salt into a bowl.

Combine the olive oil and egg yolk and add to the flour together with enough water to mix to a dough that is soft but not sticky.

Knead gently until smooth. Wrap the dough in cling film and set aside for 30 minutes.

**FILLING:** Heat the oil in a frying pan and fry the onion and garlic until soft. Add the mince and cook it until well browned.

Add the spices and cook for a minute. Add the lemon juice, raisins and water and simmer, covered, for 20 minutes. Remove the lid and simmer until most of the liquid has evaporated.

Add the mint, pine nuts and seasoning. Set aside to cool completely.

Roll the pastry out on a floured surface and cut out circles about 10cm in diameter. Put a spoonful of filling into the centre of a disc of dough. Dip your finger in a little water and wet the edges of the pastry.

Fold in half making a half moon shape. Press the edges with a fork to seal. Place the pie onto a baking tray lined with non-stick baking paper.

Repeat with the remaining pastry and filling. Brush the pies with beaten egg yolk and bake at 200°C for 10-15 minutes until golden brown.

Remove and serve warm.

Recipe supplied by The Star, Angela Day.