



## BESTANDDELE

45 ml olyfolie  
300 g lamsmalvleis  
1 takkie roosmaryn,  
baie fyn gekap  
4 groot aartappels,  
geskil  
300 g sterk  
cheddarkaas, gerasper  
2 eiers, geklits  
60 ml gekapte  
pietersielie  
'n knypie  
cayenne-peper, of na  
smaak  
sout en varsge maalde  
swartpeper  
6 velle fillodeeg  
50 ml gesmelte botter  
sowat 150 ml kanola-  
of sonneblomolie vir  
vlakbraai  
225 g chorizowors, in  
skywe gesny  
rooi pesto vir voorsit  
tztziki vir voorsit

## Lam-en-aartappelpastei in fillo

*Hierdie is my vleiserige weergawe van 'n gereg van die Turkse restaurant Anatoli in die Kaap. Ek het destyds in my TV-reeks Inspirasiekos met SARIE hul fillo-en-cheddar-aartappelpastei vir 'n aartappelboer in die Noord-Kaap gemaak. Sy woorde was dit kort net 'n bietjie vleis, so hier is hy nou.  
Genoeg vir 8-10*

Heat olive oil in frying pan until hot. Add mince and rosemary and stir-fry until granular texture, about 5-8 minutes. Set aside. Cook potatoes until soft and mash until smooth with potato masher. Add fried mince, cheese, eggs and parsley to potatoes and mix. Season with cayenne, salt and pepper. Place one sheet of phyllo on your work surface and brush with melted butter. Place second sheet of phyllo on top and brush with melted butter. Repeat with third sheet. Spoon half the mince mixture in a long sausage shape onto phyllo, about 5 cm from edge. Fold phyllo over filling. Fold sides of pastry over filling and roll up. Repeat with remaining pastry and filling. Cover with plastic wrap and place in fridge to cool. Cut cold dough rolls into slices of about 3 cm. Heat canola oil in frying pan until hot, add chorizo and fry phyllo slices on both sides with the chorizo for about 3 minutes. Drain on kitchen paper. Serve with fried chorizo, pesto and tzatziki.

