



## INGREDIENTS

45 ml olive oil  
300 g lamb mince  
1 sprig rosemary, very finely chopped  
4 large potatoes, peeled  
300 g strong Cheddar, grated  
2 eggs, beaten  
60 ml chopped parsley  
a pinch cayenne pepper, or to taste  
salt and freshly ground black pepper  
6 sheets phyllo pastry  
50 ml melted butter  
about 150 ml canola or sunflower oil for shallow frying  
225 g chorizo, sliced  
red pesto, for serving  
tzatziki, for serving

## Lamb and potato pie in phyllo

*This is my meaty version of a recipe from the Turkish restaurant Anatoli in Cape Town. During my TV series *Inspirasiekos met SARIE*, I made their phyllo and cheddar potato pie for a potato farmer in the Northern Cape. His said all it needed was a bit of meat, so here it is.*

*Eough for 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.

