

SLOW COOKED LAMB FILO PIE
WITH BUTTERNUT AND ROOT
VEGETABLES AND A ROASTED
LEMON SAUCE



SLOW COOKED LAMB FILO PIE WITH BUTTERNUT AND ROOT VEGETABLES AND A ROASTED LEMON SAUCE

Serves 6

Prep time 20 minutes

Cooking time 3 hours

Total time 3 hours 20 minutes

LAMB

1 tablespoon Olive oil
1,5 kg Neck/shoulder/knuckles of lamb
1 teaspoon Salt
Freshly ground pepper
2 Onions, chopped
250 ml White wine or juice of 1 lemon
1 Lemon, juice and zest
1 tablespoon Worcestershire sauce
8 Cloves, whole
1 Cinnamon stick
1 blade Mace
2 Bay leaves
10 Peppercorns
2 cups Beef/lamb stock
250g (2 cups) Butternut, peeled and cut into large chunks
2 Carrots, peeled, cut into thick slices
2 Parsnips, peeled, cut into chunks
2 Beetroot, roasted, peeled, and cut into quarters
2 tablespoons Fresh mint, finely chopped
4 tablespoons Fresh parsley, chopped
200 g Feta, roughly chopped

PASTRY

10 sheets Filo pastry
4 tablespoons Melted butter
2 tablespoons Flaked almonds
2 tablespoons Pomegranate rubies

SAUCE

3 Lemons
2 cloves Garlic, finely chopped
5 tablespoons Olive oil
½ teaspoon Salt

Freshly ground pepper
1 tablespoon Fresh Origanum, finely chopped

MARINADE THE LAMB

1 Heat the oil in a large heavy-based saucepan
2 Trim and cut the neck into 5 cm pieces
3 Season with salt and freshly ground pepper
4 Cook in batches, for 8-10 minutes or until golden brown
5 Remove from the pan and set aside
6 Add the onion and cook until transparent
7 Return the lamb to the saucepan and pour the wine and lemon juice slowly over it
8 Add the lemon zest, Worcestershire sauce, cloves, cinnamon, bay leaf and peppercorns
9 Add the stock and bring to the boil
10 Cover with a lid, reduce the heat to low and cook for 1 ½ hours until the lamb is tender
11 Add the butternut, carrots, parsnips, and roasted beetroot
12 Increase the heat to medium and cook for 20-30 minutes until butternut is almost tender and the sauce has reduced
13 Discard the cinnamon stick and bay leaves and remove the bones from the meat if desired
14 Add the mint and parsley and mix gently
15 When slightly cooler add the chopped feta
16 Leave the meat filling to cool whilst preparing the filo pastry
17 Preheat the oven to 200°C
18 Open the filo pastry and brush one sheet at a time with butter, scrunch up and place on top of the pie

19 Continue with the remaining sheets until the casserole dish is covered
20 Drizzle with the remaining butter over the top and scatter with almonds
21 Bake for 25 minutes or until pastry is crisp and golden
22 Scatter with pomegranate seeds just before serving
23 Serve with a roasted lemon sauce

PREPARE THE SAUCE:

1 Preheat the oven to 220°C
2 Place the oven rack in the middle of the oven
3 Halve the lemons and remove the pips
4 Place the lemons cut side up in a small baking dish
5 Season with salt and freshly ground pepper
6 Add the garlic and drizzle with 2 tablespoons of olive oil
7 Roast until the lemons are soft and lightly browned, about 30 minutes
8 Remove from the oven and leave to cool
9 When the lemons are cool enough to handle, squeeze the juice into the baking dish
10 Pour the contents of the baking dish into a blender
11 Add the remaining olive oil
12 Blend until all the ingredients are completely pureed and the sauce has a thickened consistency
13 Season to taste
14 Serve warm or at room temperature
15 Serve lamb pie accompanied by a rice salad and a baby marrow, cucumber, and herb salad

