

SAVOURY LAMB BAKLAVA

A savoury twist on the classic Greek sweet, this dish is flavourful and packs a warming punch for those brisk spring nights by using classic store-cupboard spices. Keep it local by using Guernsey butter, and minimise your waste by freezing any leftover wine and herbs for the next stew or soup you make.

INGREDIENTS

- 750g quality lamb mince
 - 1 red onion finely chopped
 - 6 garlic cloves finely chopped
 - 1 tbsp fresh thyme
 - 1 tsp ground coriander
 - 1 tsp smoked paprika
 - $\frac{3}{4}$ tsp salt
 - $\frac{1}{2}$ tsp chili flakes
 - 800g chopped tomatoes (2 tins x 400g)
 - 1 cup red wine
 - 1 Knorr Lamb Stock Pot or similar
 - $\frac{1}{3}$ cup pine nuts or nibbed almonds lightly toasted
 - $\frac{1}{3}$ cup sultanas
 - 1 pinch ground allspice if available
 - 2 potatoes peeled and thinly sliced
- ### CRUST
- 16 sheets filo pastry
 - 75g butter melted
 - 2 tbsp honey
 - 1 tbsp chopped pistachio as garnish (optional)

METHOD

1. Brown the lamb and onion in a dash of oil in a frying pan.
2. Add the garlic and thyme and cook for a further 1-2 minutes.
3. Add the tomatoes, wine, nuts, sultanas and all the spices and simmer, covered for 15-20 minutes.
4. Season with salt and pepper.
5. Brush 1 sheet of filo with butter and then top with a second.
6. Repeat with 6 more sheets and use to line the base and sides of a shallow slice tin (about 33cm x 23cm).
7. Arrange the potato slices on the base and spread in the cooled lamb filling, then top with further 8 sheets of buttered filo.
8. Mark the top with a sharp knife.
9. Bake at 180°C/gas 5 for 35-40 minutes until the pastry is hot and golden, brush with honey.
10. Garnish with chopped pistachio.
11. Cool baklava for 10 min, cut into wedges.
12. Serve warm or cold with hummus and salad.



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SERVES
4-5

