



MINI LAMB PHYLLO PIES

HEAT LEVEL 

Delight in our Mini Lamb Phyllo Pies - perfectly portioned savory pies featuring succulent lamb and flaky phyllo pastry for a flavorful and satisfying bite-sized treat.

15 Mins

4 Servings

INGREDIENTS

30 ml (2 Tbsp) olive oil
 1.2 kg leg of lamb, cut into strips or cubes
 About 8 pickling onions, peeled and quartered
 1 clove garlic, crushed
 2 medium carrots, peeled and coarsely chopped
 3 medium tomatoes, chopped
 5 ml (1 tsp) sugar
 200 ml (¾ cup) Spur Steak Sauce
 60 ml (¼ cup) Spur Grill Basting Sauce
 200 ml (1 sachet) Spur Mushroom Sauce
 200 ml (¾ cup) water
 30 ml (2 Tbsp) chopped fresh rosemary or 10 ml (2 tsp) dried
 3 ml (½ tsp) Spur Smokey BBQ Spice
 200 g frozen peas
 4 sheets (about 80 g) phyllo pastry
 50 g butter, melted

METHOD

- 1 Preheat the oven to 200°C.
- 2 Heat oil in a medium, heavy-based saucepan.
- 3 Add lamb and fry in batches until browned. Add onions and carrots and sauté for a few minutes until soft.
- 4 Add tomatoes, peas, garlic, sugar, Spur Steak Sauce, Spur Grill Basting Sauce, Spur Mushroom Sauce, water, rosemary, and Spur Smokey BBQ Spice.
- 5 Simmer, covered, for about 1 hour.
- 6 Add peas and spoon mixture into individually greased ovenproof pie dishes.
- 7 Leave to cool slightly.
- 8 Cut pastry in strips, brush with melted butter and crush up over the meat.
- 9 Bake for 10 - 15 minutes until pastry is golden brown and crisp.
- 10 Serve warm.

VARIATIONS

- 1 Substitute the pickling onions with 2 medium onions, coarsely chopped.
- 2 Lamb Curry Pies: Omit tomatoes and add 5 ml (1 tsp) ground cumin and 20 ml (4 tsp) medium curry powder.

TIP

- 1 Sprinkle brushed pastry with sesame seeds before baking.

