

OVERALL time: 110 mins

LAMB & LENTIL PHYLLO PIE

In need of an amazing home cooked dish, well look no further. This rich, indulgent and delicious phyllo pie is sure to satisfy not one, but all the cravings.

Metric

Number of servings : 8

ingredients

Main

- 1 Red onion, finely diced
- 15 ml **Cape Herb and Spice's Moroccan Spice**
- Juice of 1 lemon
- Mint & pomegranate rubies, for serving
- 2 cups Cooked lentils (or 2 tins, drained)
- 15 ml **Cape Herb and Spice's Sumac**
- 0.5 cup Dates, finely chopped
- **Cape Herb and Spice's Salt & Pepper**
- 1 kg Free-range lamb mince
- 4 Garlic cloves, minced
- 60 ml Pomegranate molasses (Alternatives: 4 Tbsp honey / 4 Tbsp maple syrup)
- 7 Sheets phyllo pastry, plus extras for patching
- Olive oil
- 1 Tin chopped tomatoes

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 30 mins | COOKING TIME: 80 mins

Heat a drizzle of olive oil in a large casserole. Fry the onion, garlic and lamb mince until golden brown. (Fry the lamb in batches so that it does not sweat.)

Add 15 ml Moroccan Spice and 15 ml Sumac, stir through.

Drizzle in the pomegranate molasses and stir.

Add the tomatoes, cooked lentils and dates. Squeeze over the juice of 1 lemon. Bring to a simmer and then remove from the heat to cool.

Preheat oven to 180°C.

Fill a 22cm springform tin with overlapping layers of phyllo pastry, allowing them to hang over the edge of the tin. Brush in between each layer with olive oil. Make sure there are no gaps or tears in the pastry 'base'.

Fill with lamb mixture. Fold phyllo edges over the top of the lamb mince sealing it into a 'pie'.

Scunch a few extra layers of phyllo pastry and decorate the top of the pie so you have plenty of crispy bits.

Brush the top with olive oil and bake for 40-50 minutes or until deeply golden brown and the pastry is crisp.

Scatter the phyllo pie with mint and pomegranate rubies and serve.

Serving suggestion:

A slice of this pie goes beautifully with a dollop of Greek style yoghurt and an extra sprinkle of sumac.

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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