



serves
6-8

prep time
15/20mins

cook time
60/70mins

ingredients
11

difficulty
medium

LAMB & SILVERBEET FILO SCRUNCH PIE

INGREDIENTS:

- 125g Ghee or clarified butter, melted*
- 3 golden shallot onions, finely chopped
- 2 garlic cloves, finely chopped
- 250g silverbeet or spinach, roughly chopped
- 1 tbsp ground cumin
- 5 sprigs of thyme leaves
- 2 eggs, whisked
- 1 cup grated tasty cheese
- salt and pepper to season
- 375g packet fillo pastry, defrosted
- 750g left over roast lamb and gravy, roughly chopped
- Nigella seeds to sprinkle (optional)

**Ghee and clarified butter can be bought at most supermarkets and using ghee or clarified butter will give a golden colour pastry and reduce the risk of any of the edges burning.*

METHOD:

Preheat the oven to 200°C fan forced.

Place a large frying pan over a medium heat with 2 tbsp of ghee/clarified butter. Add the onion and garlic and cook until softened, approx 6-8 mins.

Add the silverbeet, cumin and thyme leaves and continue to cook until the silverbeet has wilted. Remove from the heat and allow to cool for approx 5-10 minutes. Add the cheese and eggs to the silverbeet mixture, season with salt and pepper and stir to combine. Set aside.

To assemble the pie, brush the insides of a 23cm loose-bottomed cake tin with the melted ghee/butter.

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METHOD: *continued...*

Layer a sheet of the filo pastry over the base and up the sides letting it hang over the edges. Brush with the melted ghee/butter. Layer another sheet of filo pastry overlapping the opposite way (the pastry should now cover the entire base and side). Repeat with remaining sheets (keeping 5-6 sheets aside to enclose the top), brushing each layer with ghee/butter as you go.

Spoon the chopped leftover lamb and gravy into the base of the filo case. Top with the silverbeet mixture then fold in the overhanging filo pastry. Brush with ghee/butter and scrunch a sheet of the remaining filo pastry and place on top, repeat with remaining sheets to enclose the pie and form the lid. Brush the top with a little more ghee/butter and sprinkle with nigella seeds.

Bake in the middle of the oven for 40-50 mins or until the filo pastry is golden and crisp.