

CURRIED LAMB FILO PARCELS



Preparation : 35 min + 2 hr - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 6

- 2 lb saddle of lamb - 1 $\frac{1}{2}$ banana - 1 $\frac{1}{2}$ garlic cloves - 6 sheets of filo pastry - 2 $\frac{1}{4}$ tsp curry powder - 2 eggs - 3 tbsp oil - salt, pepper

1. Cut the lamb into large chunks. Carefully mix in the curry powder. Leave to macerate for 2 hours.
2. Peel the garlic. Put it with the lamb in the bowl with the metal blade. Blend for 45 seconds, then add the sliced banana. Pulse 2-3 times, then add the eggs via the feed tube.
3. Season with salt and pepper and blend for 20 seconds. Check the seasoning - it should be quite hot. Heat 2 tablespoons of oil in a frying pan. Fry the lamb mixture.
4. Cook for 5 minutes, stirring from time to time. Preheat the oven to 355°F (gas mark 4). Remove the paper backing from the sheets of filo pastry.
5. Place a small mound of filling in the center of each sheet. Fold over the left and right sides, then the top and bottom edges to form squares.
6. Arrange them on a baking tray covered with a sheet of baking parchment, the folded edges underneath. Brush the tops with beaten egg yolk.
7. Bake for approximately 15 minutes.
8. If the pastry becomes too dark, turn the oven down.

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