

Spicy lamb mince samosas

Makes approx 20

Ingredients

1 tablespoon jones extra virgin olive oil
1 medium carrot, finely diced
1 stick of celery, finely diced
1 brown onion, peeled and finely diced
2 cloves garlic, crushed
500g minced lamb
1 tablespoon jones lamb spice rub
1 tablespoon jones madras curry paste
50g tomato paste
1 tablespoon jones redcurrant jelly
1 cup coconut milk
100g cooked jones French green lentils
jones salt and pepper
1 packet Filo pastry
Melted butter

Method

- Heat the olive oil in a heavy-based saucepan, add the carrot, celery, onion, garlic and lamb and break up well cook over medium heat for 30 minutes or until the meat is starting to catch on the bottom of the pan.
- Reduce the heat, add the spice rub, curry paste, tomato paste and allow to caramelise (approximately 5 minutes).
- Add the redcurrant jelly, coconut milk and lentils, stir and simmer for 10 minutes.
- This can be done a few days in advance to allow the flavours to develop. Remove from the pan, season and place on a flat tray to cool rapidly in the refrigerator.
- Preheat the oven to 180 ° C
- Cut the filo pastry in to long rectangles (approximately 6cm x 12cm), brush with melted butter.
- Place a tablespoon full of the mixture on to one end of the filo and fold into a triangle repeating until you have used all the pastry.
- Repeat until you have used all the filling.
- Place on a tray and cook until golden brown.

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