

Lamb & Rosemary Pies

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Ingredients

400 gms Lamb cut into 10mm chunks. (Stir fry lamb is ideal)
200 gms Lamb mince.
1 Large fine chopped onion.
1 Large Carrot peeled and diced.
1 stick celery diced.
1 teaspoon garlic paste.
1 cup chicken stock.
1/2 cup malty beer.
3 sprigs rosemary.
3 tablespoons olive oil.
5 tablespoons plain flour.
2 tablespoons port or fruity liqueur.
1 tablespoon tomato paste.
Salt & Pepper.



Suits
Heat Beads

Method

Extras by choice

The base recipe can be used to create various flavours in the lamb.

Red curry, can be used in place of Rosemary.

Be sure to cook off at same time you add tomato paste.

Serving suggestions

Strip leaves from rosemary (set 6 small sprigs aside)
Finely chop Rosemary (1 tablespoon required)
Place lamb chunks into bowl and add 4 tablespoons flour, coating all pieces. Hold remaining flour to thicken if required.
Add 2 tablespoons oil to pan and bring to heat, add meat chunks and brown all over whilst adding Pepper & salt.
Remove from pan add rest of Oil and Lamb mince move around pan until browned.
Add Onion, Celery, Carrot & Garlic to pan and scrape pan to capture all browned meat juices.
Add tomato paste and cook off stirring constantly for 1 minute.
Add browned meat chunks back to pan with port & Rosemary.
Slowly add beer & chicken stock whilst stirring.
Bring up to boil continue to stir until thickened.
Lower heat and simmer for 45 minutes, stir occasionally to avoid catching.
Remove from heat and allow to cool before placing into pastry.
Brush pies with milk and egg mix, make small slit in top and place a Rosemary sprig in.
Bake for 30 to 35 minutes @ 180 degrees (camp oven use 10 heat beads under and 15 on top of 12 quart oven.)
Recipe makes 6 regular pies or 2 medium 150mm family pies

Best eaten in the hand with a cold beer or red wine.
Allow to cool. then reheat out of pie tin for best result.

Recipe submitted by

John