



Lamb and Mint Pie

Culinary Love Recipe

Ingredients

- 500g boneless lamb, diced
- 1/2 onion, finely chopped
- 1/2 teaspoon of minced garlic
- Bistro Gravy
- 1/4 teaspoon curry powder
- 1/4 cup of thick mint sauce
- 1 tablespoon of cornflour

Method

1. With butter, brown lamb in a fry pan. Add onion and garlic until tender.
2. In a bowl, mix 1 heaped tablespoon of Bistro gravy to 500mls hot water, stir to thicken.
3. Once lamb is cooked, place into a large saucepan. Add stock and put it on a low heat for 90 minutes, covered.
4. Separately, mix a little water to cornflour to thicken, then add to the filling along with mint sauce.
5. Line a pie dish with pastry. Fill pie 1/2 way with pie filling and cover with puff pastry.
6. Put pie in a 200c oven for 30 minutes.

