Lamb Patty Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

For an 8" pie dish (6 slices):

- 250g lean lamb mince
- 100g carrot, chopped
- 1 parsnip, chopped
- 100g babycorn, chopped
- 2 tbsp red onion, chopped
- 1 large spring onion, chopped
- 1 tsp ginger
- 2 tsp cumin
- 4 tsp cinammon
- 1 tbsp olive oil

- 250g plain flour
- 125g cold butter, diced
- 1.5 tsp turmeric
- Some ice cold water

Instructions

1. Mix the ginger, cumin, cinammon and oil with the lamb in a bowl and leave to marinade whilst you prepare the pastry.
2. Sift the flour into a large bowl with the turmeric. Rub the butter to a breadcrumb mixture. Gradually add in ice water to knead into a dough. Wrap and chill for half an hour.
3. Gently boil the carrot and parsnip for 10-15 minutes to soften. Drain.

4. Fry the marinated lamb in a pan with the onion. Add the babycorn, followed by the spring onion, carrot and parsnip. Allow to cool if possible.
5. Roll out 2/3 of the pastry onto a floured surface to line the bottom of your pie dish.
6. Add the cooled filling, then roll out the remaining pastry to top your pie. Crimp the edges together with a fork and prick in the middle. Bake at 200 degrees for 25-30 minutes.