



Preparation: 30 mins

Cooking: 2½ hrs



Serves: 6–8
(depending on side dishes)



Difficulty: medium



Moroccan lamb filo pie

Golden, crispy filo pastry meets meltingly tender lamb in this Moroccan-inspired pie, packed with warming spices, sweet apricots and a rich tomato sauce. It's the perfect centrepiece for a dinner with friends or a cosy weekend treat. Surprisingly simple to make, and utterly delicious.

INGREDIENTS

- 1.2kg lamb shoulder, diced
- 2 tbsp olive oil
- 1 large onion, finely chopped
- 3 garlic cloves, finely chopped
- 1 tsp ground cinnamon
- 1½ tsp ground cumin
- 1 tsp ground coriander
- 1 tsp smoked paprika
- ½ tsp ground ginger
- ½ tsp chilli flakes (optional)
- 1 tbsp tomato purée
- 400g tin chopped tomatoes
- 300ml lamb or beef stock
- 1 tbsp honey
- 100g dried apricots, chopped
- Salt and pepper to taste
- 60g butter, melted
- 12 sheets of filo pastry

RECIPE

1. Warm 1 tablespoon of olive oil in a large, heavy-based pan over a medium-high heat. Brown the lamb in batches.
2. Reduce the heat, add the remaining oil and sauté the onion for 2–3 minutes until soft. Stir in the garlic and all the spices, and cook for another 1–2 minutes until fragrant.
3. Add the tomato purée and cook for a minute. Return the browned lamb to the pan, then add the tomatoes, stock, honey and apricots. Stir well to combine.
4. Season with salt and pepper. Then bring the mixture to a simmer, cover and cook on low for 1.5–2 hours, stirring occasionally, until the lamb is tender and the sauce is rich and thick.
5. Once cooked, allow the lamb ragout to cool slightly before assembling the pie.
6. Preheat the oven to 200°C/180°C fan/gas 6.
7. When you're ready to assemble the pie, lightly brush a deep baking tray with some of the melted butter. Line the base and sides with half of the filo sheets, brushing each sheet with butter as you layer.
8. Spoon the ragout into the lined dish, spreading it out evenly. Then layer the remaining filo sheets over the filling, brushing each with melted butter. Overlap them to cover the top fully in scrunched, ruffled layers.
9. Brush the top generously with the remaining butter. Bake for 25–30 minutes, or until the filo is crisp and golden brown.

Serve hot, with a side of spiced couscous, roasted vegetables, and a refreshing mint and cucumber yoghurt dip.

