

Lamb & Rosemary Pies with Avocado Gravy

Serves 4



Shortcrust Pastry

Use ready made pastry or shortcrust recipe below

Gravy

1 large avocado, diced
1 teaspoon fruit chutney
Lemon juice
Pinch salt

Pie filling

400-500g diced Cypress Creek Wiltshire
Lamb
2 large teaspoons fruit chutney
2 sprigs rosemary, chopped
2 tablespoons Olive Oil
2 tablespoons plain flour
1 onion, diced

1 carrot peeled and diced
1 cup of peas, frozen or
fresh
400ml rosé wine
salt and pepper
1 egg beaten to brush pie
tops

Method

To make gravy, mash avocado in bowl, stir in chutney, lemon juice and salt. Place in fridge.

Combine meat, chutney, rosemary and wine in a bowl and marinate 30 minutes.

Heat 1 tablespoon of the oil in pan over medium heat. Add onion and carrot. Stir occasionally, until soft and caramelised. Remove from pan. Drain meat keeping liquid. Heat oil in pan and brown meat in batches, sprinkling with flour while doing so. Add liquid, onion and carrot. Stir well. Cook for 10 minutes with no lid then cover and cook 20 minutes until meat is tender. Add peas and pinch of salt and pepper to taste. Set aside to cool.

Preheat oven and baking tray to 200C. Grease pie tins, line with pastry. Spoon lamb mixture into pastry shells, cover top with pastry, pressing edges together to seal. Brush pie tops with egg. Place pie tins on hot tray. Bake for 20-25 minutes until golden. Stand pies in tins for 5 minutes. Serve with avocado gravy.

Shortcrust Pastry

Sift 500 grams plain flour & 1 teaspoon salt together in large mixing bowl. Add 250 grams of cubed butter and cut through flour with butter knife until a coarse mealy texture.

Stirring lightly with the knife, sprinkle ½ cup iced water over the dough until it just begins to cohere. Gather dough into a ball, pressing it together & wrap the dough in plastic film & chill for 15 minutes. Roll to desired thickness when ready.