

Lamb, Black Garlic and Shiraz Pie

Makes: 12 individual pies

Ingredients: For the filling:

- 850g 'Bunya Range Lamb' lamb, diced
- 300g onion, finely chopped
- 6 cloves 'Just Aus Garlic' black garlic, minced
- 400 carrots, peeled and diced
- 400g potato, diced
- 6 tablespoons 'Plenty Foods' extra virgin olive oil
- 6 tablespoons all-purpose flour

- 250ml 'Clovely Estate' Shiraz
- 750ml beef stock
- 6 sprigs fresh thyme
- 6 sprigs fresh rosemary
- Salt and pepper to taste

For the pastry:

- 1000g store-bought short crust pastry sheets
- 800g store-bought puff pastry sheets
- 1 egg, beaten (for egg wash)

Instructions:

1. Preheat your oven to 190°C and line a baking sheet with parchment paper.
2. In a large frying pan, heat the olive oil over medium-high heat. Add the diced lamb and cook until browned on all sides. Remove the lamb from the pan and set aside.
3. In the same pan, add the chopped onion, minced garlic, and diced carrots. Sauté for 5 minutes or until the vegetables have softened.
4. Return the cooked lamb to the pan with the vegetables. Sprinkle the flour over the mixture and stir to coat the meat and vegetables evenly.
5. Add the Shiraz wine, beef stock, and potatoes to the pan. Stir well to combine. Add the fresh thyme and rosemary sprigs, season with salt and pepper, and bring the mixture to a simmer. Reduce the heat to low, cover the pan, and let it simmer for 1 hour, stirring occasionally. Chill mixture prior to filling pies.
6. On a floured surface, cut out 12 circles of shortcrust with a diameter of 150mm to fit the base of your alfoil pie tins. Press the pastry circles into the tins and set them aside.
7. After the filling has simmered for an hour and the lamb is tender, remove the thyme and rosemary sprigs. If the filling is too liquid, you can simmer it uncovered for a few more minutes to reduce the liquid slightly.
8. Spoon the lamb filling into the prepared pastry-lined pie tins, filling each one almost to the top.
9. On a floured surface, cut out 12 circles of puff pastry with a diameter of 130mm to fit as lids for the pies. Place the puff pastry circles over the filled pies and press the edges to seal. Trim off any excess pastry.
10. Brush the top of each pie with beaten egg wash, and sprinkle with sesame seeds to create a shiny glaze.
11. Use a fork, poke small holes in the centre of each pie to allow steam to escape during baking.
12. Place the pies on the prepared baking sheet and bake in the preheated oven for 25-30 minutes or until the pastry is golden brown and crispy.
13. Remove the pies from the oven and let them cool for a few minutes before serving.

