

## Slow cooked lamb empanadas with tahini dressing

Makes 12

Preparation: 30 minutes

Cooking: 4 hours

### Slow cooked lamb

1.2kg deboned lamb shoulder

1 red onion, finely chopped

3 garlic cloves, crushed

2 teaspoons ground cumin

400g tin diced tomatoes

½ cup (125ml) chicken stock

1 tbs honey

### Pastry

300g unsalted butter, chilled in freezer

4 cups (600g) plain flour

1 egg, lightly beaten, to brush

### Tahini dipping sauce

¾ cup (185ml) thick Greek yoghurt

1 tbs tahini

1 tbs lemon juice.

Preheat oven to 160°C or 140°C fan forced. Heat a large frying pan over a high heat. Cook lamb, for 2 minutes each side or until browned. Transfer to a large deep roasting tray. Return pan to a medium heat, add onion, cook stirring occasionally for 3-4 minutes. Add garlic and cumin, cook for 1 minute more. Add tomatoes, stock and honey, bring to the boil.

Pour tomato mixture over lamb. Cover entire tray with 2 layers of foil. Place in oven and roast for 2 1/2-3 hours or until meat is extremely tender and can be shredded with a fork. Set aside to cool slightly, then coarsely shred meat and return to sauce. Set aside to cool.

To make the pastry, finely chop butter and place in a food processor with the flour. Pulse until mixture resembles fine breadcrumbs. Gradually add enough chilled water (you will need about 100-125ml) pulsing to incorporate, to form a dough. Turn out onto a clean bench, gently knead and shape into a disc. Do not overwork. Wrap in cling film and refrigerate for 30 minutes.

Divide dough into 12 balls, roll each ball of pastry out on a lightly floured surface into a 16cm diameter circle. Spread ⅓ -½ cup of the filling over one half of the pastry. Brush edges with water and fold over pastry to form a semi circle. Press edges of pastry together with a fork. Repeat with remaining pastry and filling. Brush tops with a little beaten egg.

Preheat oven to 200°C or 180°C fan forced. Place empanadas on 2 large baking trays lined with baking paper. Bake for 25-30 minutes, or until golden. Meanwhile to make dipping sauce, place all ingredients in a small bowl and stir to combine. Serve warm with tahini dipping sauce.