

## Slow cooked lamb empanadas with tahini dressing

These delicious empanadas are perfect for a special occasion, when entertaining, or on a cold winter's day. You can also make a quicker version by swapping the pastry with bought short-crust pastry.

Makes 12

Prep: 30 min

Cook: 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

250g (2 cups) plain flour

1 teaspoon salt

60ml (¼ cup) olive oil

1 egg yolk

1 egg, lightly beaten, to brush

### Tahini dipping sauce

¾ cup (185ml) thick Greek yoghurt

1 tbs tahini

1 tbs lemon juice

**1** 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.

**2** Pour tomato mixture over lamb. Cover entire tray with 2 layers of foil. Place in oven and roast for 2½-3 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.

**3** To make the pastry place the flour and salt into a large bowl. Add the oil, egg yolk and 125ml (½ cup) iced water. Mix with a fork until the mixture comes together. Gather dough together, transfer to a lightly floured surface. Knead until smooth and elastic. Divide dough into 12 balls, cover with a clean damp cloth and set aside to rest for 1 hour.

**4** 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.

**5** 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.