

More than 1 hour

Serves 6-8

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Ingredients

- 1/2 cup olive oil
- 1 onion, chopped
- 4-6 cloves garlic, chopped
- 1 Tbsp (15ml) cumin seeds
- 1.5kg cubed lamb (we used lamb leg chops)
- 2 tsp (10ml) ground cinnamon
- 1 Tbsp (15ml) chilli flakes
- 2 Tbsp (30ml) ground coriander
- Salt and milled pepper
- 1 punnet (250g) fresh Medjool dates, chopped
- 1/2 cup (125ml) red wine vinegar
- 1 packet (400g) puff pastry, defrosted

Method

1. Heat olive oil in a pan over medium heat.
2. Sauté onion until soft, about 5-8 minutes.
3. Add garlic and cumin seeds and fry until fragrant, about 1-2 minutes.
4. Tip in lamb, cinnamon, chilli flakes and coriander. Season.
5. Stir in dates and red wine vinegar.
6. Cook for 10 minutes, stirring regularly.
7. Pour over enough water to cover the meat and cook on medium heat for 1½ to 2 hours, with lid on, until lamb is tender, stirring occasionally and ensuring lamb does not stick to the base (check water and top up if needed).
8. Adjust seasoning and cook uncovered for another 45 minutes to an hour.
9. Preheat oven to 200°C.

10. Gently roll out puff pastry and cut slightly bigger than a 25–30cm round ovenproof dish.
11. Spoon filling into dish and cover with pastry “lid”.
12. Secure the edges by pinching closed and cut off excess pastry.
13. Make a small incision in the centre using a knife.
14. Brush pastry with melted butter or whisked egg.
15. Bake for 30–35 minutes, or until golden brown.

GOOD IDEA

For mini pies, line a muffin pan with pastry and spoon in filling, top with pastry lids and bake until golden-brown. .

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