

More than 1½ hours

Serves 4-6

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Recipe supplied by [Lamb & Mutton SA.](#)

Ingredients

- 500g leftover roast lamb, shredded (or use any lamb meat that can be pulled)
- 1 onion, very finely chopped
- 1 clove garlic, very finely chopped
- ½ cup (125ml) fresh mint leaves, finely chopped
- ½ cup (125ml) lamb gravy
- Juice (60ml) of 1 lemon
- 1 egg, beaten
- Salt and milled pepper
- 1 packet (250g) spinach, stalks removed and wilted
- 500g white bread dough
- 2 cups (500ml) mushroom sauce, for serving

Method

1. Combine lamb, onion, garlic, mint leaves, lamb gravy, lemon juice and egg, and stir until well combined. Season.
2. Place a 30-40cm piece of clingwrap on a kitchen surface. Place meat mixture down the edge of one side to create a 15-20cm long sausage.
3. Roll clingwrap toward other edge, keeping the sausage shape and twisting wrap on either end to secure.
4. Refrigerate.
5. Tip wilted or steamed spinach into a colander and squeeze out as much liquid as possible, keeping leaves whole.
6. Spread spinach out on a piece of clingwrap to create a rectangle of approximately 20cm long and 15cm wide.

7. Unwrap the chilled meat filling and place on top of spinach.
8. Fold the spinach leaves over the meat mixture and wrap tight in plastic wrap and place into the fridge.
9. Preheat oven to 200°C and line a baking tray with foil or baking paper.
10. Roll out the bread dough to a 2mm thick rectangle, about 20x30cm in size.
11. Place the unwrapped spinach-covered meat in the center of the dough.
12. Using a sharp knife, cut slits 2cm apart down each side of the dough.
13. Braid dough over the filling, overlapping to form "X" shapes.
14. Spray the top with cooking spray and brush with egg.
15. Bake for 25-30 minutes, or until golden.
16. Transfer to a platter to cool slightly.
17. Serve while hot with mushroom sauce.

COOK'S NOTE:

Use a wet cloth and wipe the working surface before placing down cling wrap. This will ensure clingwrap sticks to surface when working with meat.

Recipe Developer: Gerrie Du Rand

Photographer: Michelle Parkin

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