

More than 3 hours

Serves 6

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

Ingredients:

- 1 Tbsp (15ml) olive oil
- 1.5 kg lamb neck, shoulder or knuckles
- 1 tsp (5ml) salt
- Milled black pepper
- 2 onions, chopped
- 1 cup (250ml) white wine or juice of one lemon
- Juice and grated peel of one lemon
- 1 Tbsp (15ml) Worcestershire sauce
- 8 cloves, whole
- 1 cinnamon stick
- 1 blade mace (optional)
- 2 bay leaves
- 10 peppercorns
- 2 cups (500ml) beef or lamb stock
- 2 cups (250g) butternut, peeled and cut into large chunks
- 2 carrots, peeled and cut into large chunks
- 2 parsnips, peeled and cut into large chunks
- 2 beetroots, roasted, peeled and cut into quarters
- 2 Tbsp (30ml) fresh mint, chopped
- ¼ cup (60ml) fresh parsley, chopped
- 5 discs (200g) feta cheese, roughly chopped

Pastry:

- 10 sheets phyllo pastry
- ¼ cup (60ml) butter, melted

- 2 Tbsp (30ml) flaked almonds
- 2 Tbsp (30ml) pomegranate rubies

Roasted lemon sauce (optional):

- 3 lemons
- ½ tsp (3ml) salt
- Milled pepper
- 2 cloves garlic, finely chopped
- 5 Tbsp (75ml) olive oil
- 1 Tbsp (15ml) fresh oreganum, finely chopped

Method

1. For the lamb filling, heat oil in a large heavy-based saucepan.
2. Trim and cut lamb into 5cm pieces. Season.
3. Cook in batches for 8-10 minutes or until golden brown. Set aside.
4. Add onion and cook until transparent, about 8-10 minutes.
5. Return lamb to saucepan and pour wine and lemon juice slowly over it.
6. Add lemon peel, Worcestershire sauce, cloves, cinnamon, mace, bay leaves and peppercorns.
7. Add stock and bring to the boil.
8. Cover with a lid, reduce the heat to low and cook for 1½ hours, until the lamb is tender.
9. Add vegetables and increase the heat to medium. Cook for 20-30 minutes until almost tender and reduced.
10. Discard cinnamon stick and bay leaves, and remove the bones from the meat if desired.
11. Add the mint and parsley and mix gently. When slightly cooler, add feta.
12. Leave filling to cool in a large oven-proof dish while preparing the pastry.
 1. For the pastry, preheat the oven to 200°C.
 2. Open pastry and brush one sheet at a time with butter.
 3. Scrunch up and place on top of meat. Continue with remaining sheets until casserole dish is covered.
 4. Drizzle with remaining butter and scatter with almonds.
 5. Bake for 25 minutes or until pastry is crisp and golden.
 6. Scatter with pomegranate rubies just before serving.
 7. Serve with roasted lemon sauce, if using.

8. For the sauce, preheat the oven to 220°C.
9. Place oven rack in the middle of the oven.
10. Halve and deseed lemons.
11. Place cut-side up in a small baking dish and season.
12. Add garlic and drizzle with 2 tablespoons of olive oil.
13. Roast until lemons are soft and lightly browned, about 30 minutes.
14. Remove from oven and leave to cool. When lemons are cool enough to handle, squeeze the juice into the baking dish.
15. Pour contents of baking dish into a blender and add remaining olive oil and oreganum.
16. Blend until completely pureed and sauce has a thickened consistency. Season.
17. Serve warm or at room temperature.