

# Mini Mint Lamb Pies

**Type:**      **Serves:**      **Recipe source:**

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Large frying pan	1 tbs olive oil
2 mini muffin pans	2 brown onions, finely chopped
Measuring spoons and cups	3 garlic cloves, crushed
Large frypan	500g minced lamb
Wooden Spoon	1/4 cup (40g) plain flour
Knives & chopping board	1 cup (250ml) beef stock
Garlic press	2 tbs tomato paste
Pastry cutter	1 tbs Worcestershire sauce
	1/4 cup finely chopped mint
	4 sheets (25cm) ready-rolled puff pastry

## What to do:

1. Preheat oven to 200°C.
2. Peel and chop onions finely. Peel and crush garlic
3. Wash mint and chop finely and set aside
4. Heat the oil in a large frying pan over medium-high heat. Add the onion and garlic and cook, stirring, for 5 minutes or until onion softens. Add the mince and cook, stirring with a wooden spoon to break up any lumps, for 5 minutes or until mince changes colour.
5. Add the flour and cook, stirring for 2 minutes or until well combined.
6. Add the beef stock, tomato paste and Worcestershire sauce and cook, stirring occasionally, for 5 minutes or until sauce thickens slightly.
7. Remove from heat and set aside to cool slightly. Add mint and stir to combine. Taste and season with salt and pepper.
8. Meanwhile, use an 8cm round pastry cutter to cut discs from the pastry sheets. Line the base and sides of 48 mini muffin pans. Spoon the lamb mixture among the pastry cases. Bake in oven for 20 minutes or until pastry is golden brown and heated through.