



# Lamb pie

20'  
Hands on

210'  
Cook Time

8-10  
Portion(s)

2  
Difficulty



## Ingredients

- 1 celery
- 2 leeks
- 1 onion
- 100 g olive oil
- 1 tablespoon(s) granulated sugar
- 2-3 sprig(s) rosemary, + extra to serve
- 2 clove(s) of garlic, finely chopped
- 1/2 teaspoon(s) cinnamon
- salt
- pepper
- 500 g lamb, leftover
- 30 g raisins
- 1/4 bunch parsley, finely chopped
- 150 g gruyere cheese, cut into cubes
- 450 g phyllo dough sheet
- 1 tablespoon(s) sesame seeds, for sprinkling

## Method

- Cut the celery, the leeks, and the onion into thin slices.
- In a [frying pan](#) over medium heat add the 80 g olive oil, the finely chopped vegetables, and sauté for about 5 minutes.
- Add the sugar, the rosemary, the garlic, the cinnamon, salt, pepper, and mix.
- Finely chop the leftover lamb and, if there are any bones, remove them.
- Add the finely chopped lamb to the pan with the vegetables and sauté for 3-4 minutes.
- Add the raisins and the finely chopped parsley into the pan.
- Remove the pan from the heat and set it aside to cool.
- Preheat the oven to 180° C (350° F) set to fan.
- Grease the bottom of a 36x28 cm [baking pan](#) and spread 3 phyllo dough sheets, drizzling them with a little olive oil.
- Add 1/3 of the filling, a little gruyere cheese, and cover with the next phyllo sheet. Follow the same process for the whole filling.
- Finish the pie by covering with 3 phyllo dough sheets again.
- Fold the edges inwards, grease the last phyllo sheet, score the pie into pieces, and sprinkle with sesame seeds.
- Bake in the oven for 40-50 minutes.
- Remove the pie from the oven and let it cool for about 20 minutes.
- Serve with extra rosemary.

## Διατροφικός πίνακας

Nutrition information per portion

432 Calories (kcal)	23.0 Total Fat (g)	8.0 Saturated Fat (g)	32.0 Total Carbs (g)
22%	33%	40%	12%
7.5 Sugars (g)	24.0 Protein (g)	2.2 Fibre (g)	1.4 Sodium (g)
8%	48%	9%	23%