

MOROCCAN LAMB CIGARS



INGREDIENTS

- 1 brown onion, finely chopped.
- 2 cloves garlic, finely chopped
- 500g mince lamb
- 2t cumin
- 2t cinnamon
- 3T either pine nuts **or** sunflower seed **or** slivered almonds
- 2T lemon rind
- Filo pastry
- 100g butter melted
- Greek yoghurt
- 1 cucumber - diced

DIRECTIONS

1. Heat oil in large frying pan; stir onion and garlic, until onion softens. Add mince and spices & rind cook, stirring, until mince is browned. Stir in pine nuts; cool. Season to taste.
2. Preheat oven to 200°C/400°F. Grease and line oven trays.
3. Brush 1 sheet of pastry with butter; top with 2 more sheets, brushing each with butter. Cut layered sheets lengthways into 3 rectangles. Press a rounded tablespoon of lamb mixture into a log shape along one short end of each rectangle. Roll pastry over filling; fold in sides then roll up to make a cigar shape. Repeat to make a total of 18 cigars.
4. Place cigars, seam-side down, on oven trays; brush with remaining butter. Bake about 15 minutes or until browned lightly.
5. Meanwhile, combine yoghurt and cucumber in small bowl; accompany cigars with yoghurt and lemon wedges.