






# Beckett's Farm

## STARTERS

### Lamb Samosas



-  3 tbsp rapeseed oil
-  1 onion, finely chopped
-  500gm minced lamb meat
-  2 tsp dried oregano
-  75gm feta cheese
-  Salt and pepper
- 200gm filo pastry

#### Method

1. Heat 1 tbsp of rapeseed oil in a frying pan and gently cook onion until soft
2. Increase the heat and add the lamb. As the lamb begins to brown, break it up with a wooden spoon and fry until juices have evaporated, stir in the oregano and season with salt and pepper
3. When the meat and onions are dry tip meat into a large bowl and leave to cool slightly. Stir in the feta cheese
5. Preheat oven to 190c/gas mark 5. Carefully brush each sheet of pastry with oil, and fold lengthways, brush pastry with oil again
6. Place 1 good sized tbsp of meat into each piece of filo pastry. Bring the bottom corner of the pastry up to form the beginning of a triangle over the mince. Continue to fold the pastry into triangles
7. Put the finished triangles on a greased baking tray and top with a little more oil
8. Bake samosas for 25-30 minutes or until golden. Serve with mint yoghurt dip