**Mini Mint Lamb Pies**

**Type:**

**Serves:**

**Recipe source:**

**EQUIPMENT:**

- Large frying pan
- 2 mini muffin pans
- Measuring spoons and cups
- Large frypan
- Wooden Spoon
- Knives & chopping board
- Garlic press
- Pastry cutter

**INGREDIENTS:**

- 1 tbs olive oil
- 2 brown onions, finely chopped
- 3 garlic cloves, crushed
- 500g minced lamb
- 1/4 cup (40g) plain flour
- 1 cup (250ml) beef stock
- 2 tbs tomato paste
- 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.