



LAMB PASTILLA

Paired with v.2015 Pinot Noir, Center of Effort - Edna Valley AVA

Recipe provided by Chef Julie Simon

This is a rich and intricate Arab meat pie, savory and sweet, luscious and crisp, which will effortlessly embrace the “above-and-below-ground” aromatics of the wine.

Lamb Filling Ingredients

2 lbs of grass fed braising lamb, leg cubed, or “stew meat”, brought to room temperature and pat dry, you may also use ground lamb.
1 cup of Currants
1 glass of pinot noir
1 Cup of pine nuts or slivered almonds
1 small bunch of cilantro, chopped, you may use the stems as well.
2 plum tomatoes, diced, you may substitute ½ can of tomatoes.
1 orange
2 cups chicken stock (omit if using ground lamb)
Grapeseed oil

Spice Ingredients

1 Tbs cumin
1 Tbs coriander
1 Tbs cinnamon
1.5 tsp clove
1.5 tsp black pepper
1.5 tsp turmeric
2 tsp smoked paprika
1 tsp chili flake
A pinch of saffron, optional

We always recommend using whole, freshly ground spices.

Another pertinent substitute:
Ras-el-hanout

Red Wine Soaked Currants:

In a small sauce pan, add the currants and pour enough wine to cover. Bring to a simmer and set aside at room temperature.

Caramelized Onions:

2 large yellow onions

2 Tbs butter

Salt to taste

Using a wide bottom pan with tall walls such as a Dutch oven, melt the butter over medium high heat. When it starts foaming add half of the onions and cook, stirring until onions are soft and starting to turn translucent, about 2 minutes. Stir in a few more handful of onions and repeat the cooking and stirring process until you have added all the onions. Season with a pinch of salt. Reduce heat to medium and keep stirring frequently until evenly caramelized, about 20 minutes. Add a splash of liquid if needed to deglaze and incorporate the sugars building up in the bottom of the pan before they get too dark.

Sear the Lamb:

This is the flavor building part.

Salt the lamb generously before searing. Use a cast iron or stainless steel pan and make sure to get it hot before adding a thin coat of grapeseed oil. The oil should be slightly smoking before adding any meat.

Add the meat to the pan and work in batches to make sure to not over crowd. Leave an inch between the pieces of lamb to prevent the meat from steaming. Resist the urge to shake the meat around, let it sizzle a few minutes before turning over.

Adjust the temperature to maintain a nice sizzle. If the fat is smoking heavily, the pan is too hot. If you see any steam or water, the pan is too cold. The bottom of the pan will build some nice caramelization, between each batch deglaze with a splash of wine, stock or water and add the juices to the meat, which you will start adding directly to the caramelized onions. For your last batch, you will use the red wine, we were soaking the currants in, to deglaze. Let the liquid reduce and add the chicken stock.

Over medium heat, fold in the lamb and it's juices to the caramelized onions. Add the ground spices (you may choose to be conservative here, you can always add more later) stir and allow to bloom for a few minutes.

Add the tomatoes, stir for a couple more minutes, add a pinch of salt for good measure and the red wine and chicken stock. Simmer, uncovered, until the lamb has softened and the stock reduced to a beautiful sauce, about 30 to 45mins. Let cool.

Fold in the zest of an orange, currants, pine nuts and cilantro to the mixture before filling the Philo dough. Salt check! This is your last opportunity to rectify the seasoning and rejoice over your masterpiece...

For the Pastilla:

½ cup melted ghee or butter

8 philo sheets

1 pastry brush (at loss, a paint brush works!)

A pie pan. If you prefer a thicker layer of meat, use a smaller diameter, and if you prefer it thinner then go wider.

Philo can be more intimidating but is actually incredibly forgiving. However, if anything was to come between you and your meat pie! We would recommend covering the sheets with a slightly humid towel, as they dry out quickly.

First apply a coat of ghee or butter, drape the first sheet of Philo over the dish push gently into the corners try to avoid tearing. Repeat with another sheet of filo, this time placing it at a right angle to the first. Brush with ghee, Repeat with a further 4 sheets of filo, this time placing them on the diagonal.

Spread the filling over the pastry. Fold over the overhanging pieces of filo in reverse order – they should just about cover the filling. Take the remaining 2 pieces of filo and cut them to fit the dish. Brush them with ghee, then cover the pie, tucking under any corners. Bake in the oven for about 30 minutes until the pastry is a crisp, golden brown.

Remove from the oven and allow to cool a little bit. Cut the pie into wedges and enjoy with the v.2015 Pinot Noir from Center of Effort!