

Lamb and Feta Filo Pie

Ingredients

- 400 g (14oz) lean minced Scotch Lamb
- 25 g (1oz) butter, melted
- 4 - 6 large sheets of filo pastry
- Half tsp ground cinnamon
- 1 bunch spring onions, chopped
- 3 tbsp raisins or sultanas
- 100 g (3.5oz) Feta cheese, crumbled
- 3 tbsp freshly chopped parsley, dill or mint (or a mix of all)
- 1 egg, beaten
- Freshly ground black pepper



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