

Pastilla of lamb with dates and olives

Preparation :
35 minutes

Cooking time :
30 minutes

Difficulty :
Average



SERVES 4



INGREDIENTS

- 400 g lamb fillet
- 16 dates
- 16 sheets of filo pastry
- 3 cloves of garlic
- 4 shallots
- 4 sprigs of coriander
- 8 black olives
- 4 cardoman seeds
- icing sugar
- cinammon

PREPARATION

Cut the fillet in two, then into thin strips across the grain and dice. Put the meat in a bowl and season. Add a spoonful of olive oil.

Chop the shallots, garlic, dates and olives and mix with the meat. Add the cardoman. Put the meat into a hot pan, without adding any more oil. Pour in a small amount of water to make a cooking juice. Add a dash of olive oil, salt and pepper. Drain the meat once cooked to remove the juice. Put to cool.

Prepare one pastilla per person as follows : Divide the meat into four equal parts. Butter a small dish and line with two layers of filo pastry, which should overhang the edges of the dish.

Fill the dish with the meat mixture, fold over the edges of the filo pastry and stick down with a few drops of water.

Put two more layers of filo pastry in a second dish and place the pastilla on top. Close and cook in a pan until crispy.

Turn the pastilla and sprinkle with icing sugar and cinammon. Put to one side and repeat the procedure until you have one pastilla for each person.

Finish cooking by putting together into the oven at 180°C until they turn golden brown. Serve on plates with a bed of mixed leaves, dates and sprinkled cinammon.



Dates are the fruit of the date palm. Different varieties are grown in Tunisia, Algeria and Israel.