

# KIBINAI LAMB MEAT PIE



## PASTRY

2 ⅓ cups (325g) Flour  
100 g Butter, softened  
3 Eggs  
150 ml Sour cream  
½ teaspoon Salt

## LAMB FILLING

2 tablespoons Olive oil  
2 medium Onions finely chopped  
250 g Brown mushrooms, finely chopped  
1 teaspoon Dried marjoram  
1 teaspoon Salt  
½ teaspoon Freshly ground pepper  
500 g Lamb mince  
1 tablespoon Sour cream

## PREPARE THE PASTRY:

1. Combine the flour and butter, using your hands to combine the ingredients.
2. In a separate bowl, whisk 2 eggs and add the sour cream and continue to whisk until well blended, add the salt.
3. Add egg mixture to the flour mixture and combine until it creates a soft but still sticky dough. Shape the dough into a ball, wrap in clingfilm and place in the refrigerator to rest for at least an hour or place in the refrigerator for 30 minutes.

## PREPARE THE FILLING:

1. Prepare the filling while the pastry is chilling.
2. Heat the oil in a pan over medium heat, sauté the onions until translucent and soft but not brown. Increase the heat and add the finely chopped mushrooms, salt, pepper and marjoram. Saute for 10 minutes until all the liquid has evaporated.
3. Add the cooked onion and mushroom mixture to the raw lamb mince and stir with a fork until all the mince is mixed in with the mushroom and onion mixture. Add the sour cream, season with salt and pepper and set aside.

## PREPARE THE PIES:

1. Pre-heat the oven to 200°C. Lightly dust a work surface with flour. Divide the dough into pieces (the size depends on the size of the pastries you want to bake). Roll the pastry out very thin and use a cutter and size of your preference. Place 1–2 tablespoons of filling in the center of the pastry.
2. Fold the pastry circle in half to form a halfmoon. Press the sides together and pinch the folded sides of each pastry together with your fingers, twisting slightly to create a decorative braided edge. Repeat with the remaining dough.
3. Place the pastries on a baking sheet lined with baking paper. Whisk 1 egg and brush the pastries lightly with the egg. Bake in the oven for about 30 minutes or until golden brown.  
**Can be served as a snack or enjoyed as a light meal with a coleslaw or beetroot salad. Enjoy hot or cold.**

Kibinai are traditional Lithuanian meat pies like a Cornish pastie made with a sour cream pastry and filled with minced lamb, herbs and onion.

