

Chevon, Tomato and Olive Pies served with Roast Garlic Skordalia

Ingredients

750g chevon forequarter, diced
1 tbsp flour
1 onion, chopped
3 tbsp olive oil
20 eschalots, peeled
200g button mushrooms
4 tomatoes, seeded and roughly chopped
250ml cabernet sauvignon
12 Kalamata olives, seeded
2 tsp chopped fresh thyme
Salt and pepper
Shortcrust & puff pastry



Method

Roll the meat in flour and sear in 1 tbsp of the oil over high heat. Remove from the pan. Place the remaining oil in a saucepan and soften the chopped onion and eschalots. Add the mushrooms, and fry for a further 5 minutes before adding the tomatoes, thyme, seasoning, meat and red wine. Cover and cook for 45 minutes. Add the olives in the final 5 minutes of cooking. Set aside to cool.

Pastry - Roll out short crust pastry sheets to line the bases of 6 x 12cm pie tins. Fill with the cooled goat mixture and top with lids cut from puff pastry sheets. Knock-up the pastry around the edges of the pies and then flute the crust at intervals. Cut a few slits in the pastry and glaze with egg wash. Decorate if desired. Bake for 25-30 minutes at 200°C.

Roast Garlic Skordalia

4 large waxy potatoes, peeled and diced
4 heads of garlic, cloves peeled
Juice of 1 lemon
125ml extra virgin olive oil
Salt and pepper

Method

Preheat the oven to 150°C. Boil the potatoes in salted water until tender. Drain. Roast the garlic cloves in the oven for approximately 40 minutes. Place the potatoes, garlic, seasonings and lemon in a food processor and combine. With the motor running, slowly add the olive oil and process until smooth. Season to taste.
Serves 6