

Middle Eastern Chevon Pastries

Ingredients

Dough -

1 tbsp active dry yeast
180ml warm water
390g (2 1/2 cups) Plain flour
1 1/2 tsp salt
1 tbsp olive oil

Filling -

2 tbsp olive oil
1 onion, finely chopped
500g minced chevon
50g toasted pine nuts
1/2 tsp cinnamon
1/4 tsp allspice
1 tsp salt
1/2 tsp pepper
1/4 cup chopped parsley



Method

To make the dough – Dissolve the yeast in the warm water for 5 minutes. Mix together the flour and salt and stir in the yeast mixture with the oil. Knead and shape into a ball and allow to stand in a warm place until doubled in size, approximately 1 1/2 hrs.

To make the filling sauté the onion until soft. Mix with the remaining ingredients. Divide the pastry into 24 portions and roll out into 8cm rounds. Top each round with a spoonful of filling and enclose the filling to form a triangular pastry. Brush the pastries with oil and bake at 200C for 15-20 minutes. Serve with yoghurt.

Makes 24 pastries