



# BRAZILIAN PASTILLAS

## INGREDIENTS

- 500g Lamb breast
- 2 tbsp The Brazilian
- 500g Lard
- Vegetable oil
- 1 onion, diced
- 2 garlic cloves, minced
- 15 Mint leaves, chopped
- 1 tsp Honey
- 10 Sheets of filo pastry
- 50g Butter, melted

A perfect snack worth the wait! Authentic crispy rolls filled with shredded lamb and flavoured with The Brazilian rub and mint.

## INSTRUCTIONS

1. Melt the lard in a casserole dish, rub The Brazilian all over the lamb and add the lamb to the dish. Top up the casserole dish with oil until lamb is covered and place in an oven for 4 hours at 140°C

2. Take the lamb out of the oven, leave to cool and shred, then set aside

3. Fry the diced onion with 1 tbsp of The Brazilian, garlic, mint leaves and 1 tsp of honey. After 5 minutes, add

the shredded lamb, stir and allow to cool

4. Prepare the Filo sheets by buttering half and fold over so it sticks, then place a small line of lamb mixture at one end of the roll. Starting at the end with the meat mixture, roll filo pastry and butter edge to seal the pastilla

5. Melt butter and brush the pastillas with butter and cook at 180°C for 20-25 minutes



Feeds  
5



Prep time  
30 m



Cook time  
4.5 h

