



Minced meat pastries

ingredients: 50 sheets filo pastry • 2 beaten eggs

For the stuffing: 1 kg beef • 2 eggs • 2 onions • 1 bunch parsley • 1 bunch coriander
 • 1 teaspoon ground cinnamon • 1 teaspoon cumin • 4 tablespoons olive oil 100 g butter
 • ½ teaspoon salt • 1 teaspoon freshly-ground black pepper

Preparation

Mince together the meat, onions, coriander and parsley in two batches at a speed of 1,500 rpm in the R5 Plus cutter bowl, using the pulse function.

Add the salt and pepper, cinnamon and cumin, then incorporate the two eggs.

Fry the meat in olive oil until all the juices have evaporated.

Melt the butter and brush the filo pastry with it.

Place a small quantity of meat in the centre of each sheet of pastry.

Fold into a parcel.

The pastries can either be fried in oil until golden or baked in the oven at 200 °C (gas mark 6) for 10 minutes.

Serve the pastries sprinkled with cinnamon and caster sugar.