

Fatayer (Spiced Meat Parcels)



Makes 24 **Prep 45 mins + chilling** **Cooking 15 mins** **Challenge**

Ingredients

Pastry

500g plain flour
1 tbsp cumin seeds
100g chilled butter, cubed
1 egg yolk, plus an extra yolk for brushing
150ml buttermilk

Filling

1/2 tsp paprika
1/4 tsp cumin
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
1/2 onion, finely chopped
200g lamb mince
chopped parsley to serve

1. For the pastry, use your fingertips to rub the flour, cumin seeds, 1 tsp salt and butter together until it resembles breadcrumbs. Add the egg yolk and buttermilk, and gradually add up to 200ml water until it forms a dough. The dough will be quite wet. Knead a few times until it's smooth. Wrap in cling film and chill for an hour.
2. Heat the oven to 220C/ Fan 200C/ Gas 7. To make the filling, mix all the ingredients, except the parsley, together with 1 tsp salt.
3. Remove the pastry from the fridge and turn onto a floured surface. Cut the dough into three. Roll each piece out to 5 mm thick, cutting 8 x 8 circles from each and put on baking trays so you have 24 in total.
4. Take a small teaspoon of the meat mixture and put in the centre of a dough circle. Fold the edges into the centre and pinch the corners together to create a diamond shape, leaving some of the stuffing exposed. Brush the pastry edges with beaten egg yolk and bake for 12-15 mins until golden and crisp.
5. Scatter with parsley to serve.

