

# Savoury Roll It Pastry Recipes

## Roll It



Hand Made  
All Butter Pastry

## Lamb & Cashel Blue Cheese

1 375g pack of Roll It Shortcrust Pastry

2tbsp	Plain Flour	75 g	Butter
1	Bunch Thyme, (chopped)	1	Carrot, (finely chopped)
1	Bunch Rosemary, (chopped)	1	Onion, (finely chopped)
	Sea Salt & Freshly Ground Black Pepper	20 g	Button Mushrooms, (sliced)
250 g	Diced Lamb	100ml	Port
		100ml	Lamb Stock
		200g	Blue Cheese (such as Cashel Blue / Boyne Valley Blue)
		1	Egg (for glazing)

### Filling

Combine the flour, thyme and rosemary together and season with salt and freshly ground black pepper. Toss with the lamb and shake off any excess

Melt the butter in large saucepan, fry the lamb for 5 minutes or so, until browned. Remove from the pan and set aside. Add the carrot and onion to the pan and cook gently for about 10 minutes, until softened. Add the mushrooms and cook for a further minute

Return the lamb to the pan and add the port and lamb stock. Bring to boil and cook for 30 minutes, over a moderate heat Remove from the heat and leave to cool

Preheat the oven to 220C/gas 8.  
Fold in the cheese

Roll out the pastry on to a floured surface until it has a thickness of approx. 4mm and cut to size. Follow the sealing a pie on the tips section.

Glaze the pastry top with an egg wash.  
Bake in the oven for 15 minutes or until the pastry top is a lovely golden brown



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