

INGREDIENTS:

500g cubed lamb leg
2 tablespoons olive oil
20g butter
1 red onion
2 garlic cloves
100g long-grain rice
120ml white wine
250ml water
500ml full-fat Greek yogurt
2 eggs
2 tablespoons fresh chopped mint
3 tablespoons grated Gruyere

TIME: 2 Hours**SERVING:** 4 people

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Heat the butter and oil in a heavy pan, sweat the chopped onion, add the lamb and increase the heat and cook until it starts to crisp. Add the garlic and rice and mix well and pour in the wine and water. Bring to a boil cover and simmer gently for 15 minutes until nearly all the liquid has been absorbed by the rice. Season with salt and pepper. Transfer to a large oven-proof dish. Mix the yogurt and flour with a pinch of salt, beat the eggs and fold in with the mint, spread over the meat mixture and bake at 180C gas mark 4 for 45 minutes. By this time the surface of the yogurt should have started to brown. Place a sheet of baking parchment over the top and bake for another 45 minutes, removing the parchment and sprinkling the cheese over for the last 10 minutes of cooking. Allow to stand for 10 minutes before serving.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: