Mantu

(Makes for 30-40 guests)

Ingredients:
2 kg lamb mince
3 pkts of wonton skins (square yellow pastry)

13 onions chopped
4-5 tblsp Oil
1 jar pasta sauce
1 can chopped tomatoes
4 cloves garlic chopped
4 cloves garlic sliced with a teaspoon of salt added and bruised and slightly minced by the bottom of a jar or cup.
700 grams yellow split chickpeas soaked in warm water
2 tblsp coriander powder
1 tblsp ground chilli
1 tblsp black pepper and salt
1-1 ½ kg plain yoghurt

METHOD:

1. Warm oil in a large saucepan
2. Add mincemeat, 9 chopped onions, coriander, chili, pepper and salt. Cook until meat has browned.
3. Add 4 of the chopped garlic. After 10 mins add the remaining 4 chopped onions and cook for a remaining 5 mins. Allow to cool.
4. Place ½ cup oil in a pressure cooker. Add can tomatoes and tomato paste. Then add 2 sliced garlic, chick pea lentils and three cups of water. Place lid and when it begins to whistle cook for 5 mins.
5. Place bruised garlic and salt into yogurt. Keep aside.
How to fold your pastry with meat:

- When meat has cooled down, lay out wonton sheets. Place a tablespoon of mixture. Moisten the border outline of the pastry with water.

- Bring to the centre the bottom left corner and the top right corner, pinch together.

- Repeat with remaining edges. Pinch the four side edges together.

- Then pinch the two tips (the two closer ends) to make a design.
• Bring water in a steamer to boil. Place Mantu inside. Brush each one with oil. Cover and cook for 20 minutes or until cooked.

• Put a thin layer of yoghurt on to the base of the plate. Then place Mantu on top. Then drizzle yoghurt on top, and then drizzle with the red lentil sauce. Sprinkle black pepper to your liking if you prefer it spicy.

Enjoy the delicious mantu while it’s hot!!!!!!