

# stuffed vine leaves

## Ingredients

- 400g vine leaves
- 250g lamb topside
- 300g lamb mince
- 1½ cups short grain white rice
- ½ onion (diced)
- 2tbs vegetable oil
- Juice of one lemon
- Pinch mixed spice ('baharat')

## Method

- Rinse the vine leaves thoroughly to remove excess salt
- Wash the rice & place in a bowl
- Fry the onion in the oil slightly. Add the onion & mince lamb to the rice. Add the spices & mix well
- Place the top side in the base of the saucepan
- Place a vine leaf on the board with the stem facing up. Using your hand, place some of the rice mix onto the vine leaf (about 1 teaspoon)
- Fold the sides of the vine leaf towards the centre then roll the vine leaf forward from the base to the top. It should be tightly rolled
- Place the rolled vine leaf on top of the top side. Continue rolling until all rice mixture is used
- Cover the vine leaves with water. Add the lemon juice. Place a flat plate on top of the vine leaves to weigh them down
- Let the vine leaves simmer for about 30 minutes
- Vine leaves are ready when rice has become tender
- To serve, tip the saucepan over onto a flat serving dish. Serve with tzaziki