

# HANDLEY PINOT NOIR

## LAMB & CAMELIZED ONION ROULADE In Phyllo Dough with Pixie Plum Ketchup *Boonville General Store*

3 tablespoons olive oil  
2 onions, finely chopped  
1/2 pound ground lamb  
1/4 teaspoons cinnamon  
1/4 teaspoons cumin

1 tablespoon cilantro  
3/4 cup butter, melted and cooled  
1 package phyllo dough  
Salt and pepper to taste

**For the Onion Roulade:** Heat 2 tablespoons olive oil over low heat, add the onions with a pinch of salt and cover, cook until the onions have given up most of their water. Remove cover and increase heat, continuing to stir often until the water evaporates and the onions become a thick golden paste.

**The meat:** Heat the remaining olive oil in a separate pan over medium-high heat. Add the lamb, cinnamon, cumin, salt and pepper. Cook the meat quickly, stirring to break up the meat, until most of the juice has been absorbed, about 5 minutes. Add the onion mixture, cilantro, stir and taste for salt.

over please  

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**Assemble:** Spread out the phyllo dough on a clean dry surface and cover with a damp towel. Lay 2 sheets of the dough out and brush lightly with melted butter. Repeat this with about 8 more sheets until you have used up half of the dough. Spread half of the lamb evenly on the dough leaving 1 inch on the bottom and 3 inches on the top. Gently roll the dough from the bottom up. Brush the top of the roll with butter. Repeat the process with the remaining ingredients. Freeze the rolls until they are firm, about 2 hours.

When you are ready to bake them, remove them from the freezer for about 10 minutes before slicing into half-inch discs. Bake in a preheated 350° oven until crisp and golden. Makes about 3 dozen.

**Pixie Plum Ketchup:** 2 pounds pixie plums, or other fresh ripe plums  
1/4 teaspoon ground star anise  
1/2 teaspoon allspice  
1 teaspoon cumin  
Salt

Place plums in a large pot with a little water and cook over medium heat stirring frequently until the fruit is well cooked and soupy. Push the flesh through a strainer to remove the skin and pits. Return the fruit to the pan, add spices, and simmer over low heat until the juice has evaporated and the fruit has thickened. Add salt to taste.

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