

Knish Dough  
Serving Size : 24

**Recipe Ingredients:**

- 4 cups flour
- 1/4 cup oil
- 1 teaspoon salt
- 1 egg white

Combine all ingredients. Knead dough. Roll thin. Divide into 3 equal rectangles, approximately 4 inches X 12 inches. Place filling lengthwise along the middle of each 1/3 of the dough. Fold over the sides. Turn each roll over so that the part with the seam is on the bottom. Spread egg over the top.

Sesame seeds are a nice touch. Bake in 250 oven for 45 minutes till the dough is browned.

You may want to pre-slice 1/2 way before baking. If not slice after it cools if possible and then reheat before meal. If planning to serve right away slice carefully. Possible to freeze either before or after baking.

Cooking Tips: If you plan to freeze the knish, bake 30 minutes and allow to cool.

**FILLING:**

1 Lamb shoulder Braised with Onion Chicken Stock and Rosemary\*

Cool

Strain liquid, mix liquid and meat together with caramelized onions, smoked paprika and fresh mint chiffonade. Salt and Pepper to taste.

\*Cooking Vessel for the Lamb Shoulder should be slightly larger than the Shoulder in order to create a rich liquid.

**SERVE WITH SWEET TOMATO CHUTNEY OR SOUR CREAM**