

Kefta lamb kebab, homemade Tzatziki sauce, roasted Greek style potatoes

Recipe for 4

Description

Make it simple, but make it good is one of our motto, well here is a perfect exemple of it!

Note

Make sure the potatoes are very tasteful and also that the cooking is spot-on crunchy.

Ingredients

Roasted potatoes

- 20 Unit(s) Baby potatoes
- 3 Tbsp Olive oil
- 1 Unit(s) Lemon
- 3 Tbsp Greek spices
- 4 Sprig(s) Parsley

Greek spices mix

- 1 Tbsp Oregano
- 1 Tbsp Paprika
- 1 Tbsp Garlic powder
- 1 Tbsp Mustard seeds
- 1 Tbsp Celery salt
- 1 Tsp Smoked paprika
- 1 Tsp Fresh ground black pepper

Tzaziki

- 1 Unit(s) Cucumber
- 1 Clove(s) Garlic
- 350 Ml Greek yogurt
- 40 Ml Olive oil
- 1 Unit(s) Lemon
- 0.25 Bunch(es) Dill
- 200 Gr Coarse salt
- 2 Clove(s) Garlic
- 2 Unit(s) Egg
- 20 Gr Paprika
- 5 Gr Cumin powder
- 50 Gr Ricotta
- 1 Unit(s) Onion
- 5 Gr Curcuma
- 0.25 Bunch(es) Parsley
- 4 Unit(s) Skewer sticks
- 600 Gr Ground lamb

Preparation

- Preparation time **45 mins**
- Preheat your **BBQ ou Four** at **425 F°**

Mise-en-place

Cut the potatoes into quarters.

Chop the parsley and zest all the lemon out with a microplane.

Peel the garlic, zest and squeeze the juice out of the lemon.

Chop the dill and finely cut the onion.

Wash then dry the parsley before cutting it roughly.

Peel the cucumber and slice it in two on the length side.

Greek spices mix

First of all, start by crushing the mustard seeds in a mortar.
Then all the remaining spices altogether and mix them all up.

Cooking

In a mixing bowl, add in the potatoes, the olive oil, the zests and all the spices. Flat on a cooking tray, roast everything a good 30mins. Make sure the potatoes are properly cooked. At the very last moment add the chopped parsley and Maldon salt.

Tzatziki sauce

Make a brunoise out of the cucumber.

Put all the ingredients together and make sure the seasoning is well balanced.

Lamb kefta

In a medium-high heated pan, cook the onion and the garlic for an instant, a couple minutes.

Add the cumin and the paprika. Reserve in the fridge.

Once the mixture is well tempered and chill even, pour all the ingredients in a bowl aside from a little bit of parsley that we will be using for decoration later on.

Make sure the apparel (meat) is homogeneous and properly seasoned.

Meat coat the skewers, be generous, think of a pogo while doing it. Then in a cast iron pan, if possible, with vegetable oil colour the skewers until golden brown.

Lay them on a cooking tray covered with a silpat or a parchment paper and cook them in the oven for 7mins or so at 400F.

Bon appétit!