

Kefta lamb kebab skewer with tzatziki sauce |

Recipe for 4 servings

Description

Delicious, straight to the point and fresh skewer recipe.

Note

To make sure any raw meat apparel is well seasoned, the best of all bests chef's tips here is top take a teaspoon of it and cook it inside a microwave 20-25 secs - or until fully cooked. Once it is well done, taste away! Way easier to gage it all out tastewise, especially for seasoning.

Ingredients

Tzatziki

- 75 Gr Cucumber
- 1 Clove(s) Garlic
- 125 Ml Plain greek yogurt 0%
- 15 Ml Olive oil
- 1 Unit(s) Lemon
- 1 Tbsp Dill
- 1 Handful(s) Coarse salt
- Salt and pepper

Lamb kefta

- 450 Gr Ground lamb
- 2 Clove(s) Garlic
- 1 Unit(s) Egg
- 10 Gr Paprika
- 5 Gr Cumin powder
- 50 Gr Ricotta
- 100 Gr Onion
- 5 Gr Curcuma
- 4 Sprig(s) Parsley
- 8 Unit(s) Skewer sticks
- Salt and pepper

Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

Mise-en-place

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.

Tzatziki

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.

Montage

Very simple yet effective, place 1 or 2 skewers on a plate and then pour the Tzatziki on them. Add the dill and the lemon juice all over. Finish with the chopped parsley.

Bon appétit!