

Lamb flat bread, fresh cilantro, roasted onions and peppers, Jarlsberg cheese and lime mayonnaise |

Recipe for 12 tapas

Description

Note

If you wish, it is possible to make this recipe with ground beef instead of lamb.

Ingredients

Burgers

- 400 Gr Ground lamb
- 1 Tsp Sriracha sauce
- 1 Pinch(es) Jamaican pepper
- 6 Sprig(s) Fresh cilantro
- 3 Tbsp Olive oil
- 100 Gr French shallot
- 2 Unit(s) Green onion
- 200 Gr Red pepper
- 150 Gr White onion
- 24 Unit(s) Mini pita
- 12 Slice(s) Jarlsberg cheese
- 2 Unit(s) Italian tomatoes
- 4 Leaf(ves) Boston lettuce
- 12 Unit(s) Mini wooden skewers
- 125 Ml Mayonnaise
- 1 Zest Lime

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Remove the cilantro leaves from their sprigs, then chop it.

Peel and finely chop the shallots and the green onions.

Peel the onion and slice it thin.

Remove the pepper seeds and slice in strips.

Cut the tomatoes in 12 slices and break the lettuce leaves in 12 pieces.

Mix the lime zest with the mayonnaise.

Burgers

In a large bowl mix together the first 8 ingredients and season with salt and pepper.

Using an ice cream scoop, make some meat balls. On a tray with baking paper, put the meat balls.

Sear the meat balls in a hot skillet with vegetable oil and put bake on the baking tray

Bake in the oven for 6 to 8 minutes before serving. Add a piece of cheese on each meat ball and bake again for another minute.

In a bowl, mix the onion rings and the pepper chunks. Season with salt and pepper and a dash of olive oil. Put on a baking tray and bake in the oven for 5 minutes.

Cut the buns in halves. Put on a baking tray and add a little knob of butter. Roast in the oven for 4 to 5 minutes.

Plating

On the bottom part of the bun, add a little spoon of mayonnaise, then a leaf of lettuce and a slice of tomato.

Add the meatball with melted cheese on top. Cover with some roasted peppers and onions. Close the burger with the other half and pick through the burger with a skewer.

Bon appétit!