

Spices lamb Kefta, homemade tzaziki |

Recipe for 4 servings

Description

A savoury and delicious minced lamb skewer served with a nice fresh home made tzaziki sauce.

Ingredients

Lamb Keftas

- 450 Gr Ground lamb
- 3 Clove(s) Garlic
- 75 Gr French shallot
- 4 Sprig(s) Flat parsley
- 1 Tbsp Ground coriander
- 1 Tbsp Cumin powder
- 1 Tbsp Chili flakes
- 1 Unit(s) Egg
- 75 Gr Breadcrumbs
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- Olive oil
- Salt and pepper

Tzaziki sauce

- 125 Ml Plain yogurt 10%
- 75 Gr English cucumber
- 2 Clove(s) Garlic
- 1 Tbsp Mint
- 1 Tbsp Dill
- 1 Unit(s) Lemon zests
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- Olive oil
- Salt and pepper

Preparation

- Preparation time **25 mins**
- Preheat your **BBQ** at **500 F°**

Kefta

With the exception of the bread crumbs and lamb, blend all of the ingredients until you get a smooth consistency.

In a mixing bowl, combine the lamb and purée and add bread crumbs if necessary. Season with salt and pepper. Form your keftas and then skewer them.

Preheat the BBQ on maximum heat. Sear the keftas for roughly 2 minutes on each side and then continue to cook with indirect heat if necessary (depending on the size).

Tzaziki sauce

Start 3 small pots of boiling water. Blanch the garlic cloves for 15 seconds in each of the 3 pots without re-using the cooking water. Set aside.

In a food processor, combine the garlic, fresh herbs, lemon juice and zest with a little olive oil and blend until smooth.

Grate the cucumber and then squeeze the flesh to remove the excess water.

Combine the yogourt, grated cucumber as well as the garlic and herb mixture. Season to taste with salt and pepper.

Bon appétit!