

Dukkah Crusted lamb with minted Yogurt and Pita Pocket



Serve 4

INGREDIENTS

4 (800g) lamb back straps (eye of loin)
2 tablespoons of **Le' Spice Dukkah Spice Mix**
1 tablespoon olive oil
1 Lebanese cucumber – thinly sliced into ribbons
1 tomatoes – deseeded and thinly sliced
4 pita breads – cut each bread into 2 to make a half circle and separate them to create a pocket

Minted Yogurt

200g Plain Yogurt
1 clove garlic, crushed
a handful of mint leaves – finely chopped

METHOD

Spray the lamb with oil
Sprinkle the lamb with 2 tablespoon of Dukkah – roll the lamb around until it become encrusted by the Dukkah
Preheat a char grill on high or frying pan lightly sprayed with olive oil spray
Cook the lamb on the grill or frying pan for 2 minute on each side for medium rare or until cooked to suit your liking
Transfer to plate and cover with foil to rest for 2-3 minutes
Meanwhile add the yogurt in the food process along with the garlic and mint
Run it on high until all of the ingredients are chopped and mix properly

Slice the lam into serving pieces

Open the pita pocket filled with the Lebanese cucumbers – tomatoes- lamb slices and topped with the minted yogurt

Note: lamb can be replaced with chicken or beef.