

Recipe:

Lamb Kofta



Serves 4

Ingredients

500 grams lamb minced
1 small red onion - grated
1/3 cup finely chopped fresh parsley
1 tablespoon **Le' Spice Baharat spice mix**
2 teaspoons salt
1 egg – beaten
12 wooden skewers

Method

Mix all of ingredients with your hands until thoroughly blended.

Divide lamb mixture into 12 portions and form each into a ball.

Roll each ball into long tubes

Slide a skewer lengthwise through center of each kofta.

Flattened the kofta in between your palm to thin the kofta for even cooking

Heat up an oiled grill rack, turning over once, until golden and just cooked through, ± 4 to 6 minutes.

Serve warm with yogurt sauce.