

LEGENDARY LAMBURGERS

These legendary lamburgers make a fantastic change to a standard beef burger. The spiced mince patties pair fantastically with the mint raita mayo, any excess of which makes a perfect dip for fries!

| | |
|--|----------------------------------|
| Prep 20 mins | Cook 25 mins |
| Heat  | Serves 4 with sides |

500g **lamb mince**

10g **bunch of mint** or **coriander** -
leaves picked and finely chopped

1 **clove of garlic** - finely grated

1-2 **green chillies** (optional) -
finely chopped (seeds removed if
you prefer less heat)

½ **iceberg lettuce** - finely
shredded

½ **lemon**

75g **natural yogurt** (full fat is
best)

75g **mayonnaise**

2 tbsp **tomato puree**

4 **burger buns**

1 tsp



HALDI BLEND

2 tsp



METHI BLEND

1 tsp



MIRCHI BLEND

1 Mix the mince with the tomato puree, 1 tsp **HALDI BLEND**, 2 tsp **METHI BLEND**, 1 tsp **MIRCHI BLEND** and ¾ tsp salt until thoroughly combined. Shape into 4 burgers and leave to one side

2 Mix the mayonnaise and yogurt with the garlic, mint, juice of the ½ lemon, green chillies (if using) and a pinch of salt to a smoothish sauce. Leave to one side

3 Preheat the grill, light the BBQ or preheat a griddle pan now

4 Grill the burgers for 5 minutes on each side or until charred around the edges and just cooked through

5 Warm the burger buns

6 Serve the burgers inside the buns with the mint raita mayo and shredded lettuce

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GOES GREAT WITH...

Fries sprinkled
with a pinch of
MIRCHI BLEND
and coleslaw or
salad

EXTRAS
#37

ALSO WORKS A TREAT WITH...

- Beef mince

RAISE YOUR GAME BY...

Using brioche burger buns



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