



## SEASONAL BLEND: KOFTE KEBABS

### MAKE THIS AGAIN!

## SEASONAL BLEND

Find this blend online, or substitute with these Spicery Larder or everyday ingredients:

1 tsp each of ground cumin and chilli flakes, ½ tsp ground coriander, ¼ tsp smoked paprika plus you need 1 tbsp chopped fresh parsley and 1 finely chopped clove of garlic

Discover more about the Spicery larder at [thespicery.com/larder](https://thespicery.com/larder)

# KOFTE KEBABS

Our kofte kebab mix is full of toasted cumin, coriander and spicy Aleppo chilli flakes to impart a fabulous colour and rich flavour. The secret to a great kofte kebab is to use fresh onion to add a bit of extra flavour and texture, then grill over a very high heat to colour them properly but still retain their juiciness inside. Keep brushing the kebabs with fat as they cook to keep them nice and moist!

**Prep**

5 mins

**Cook**

15 mins

**Heat**



**Serves**

4

- 500g **lamb mince** (higher fat content is best)
- ½ **onion** - coarsely grated or finely chopped
- 4 **flatbreads** or **pitta** and **salad** to serve

- 1 Preheat the grill
- 2 Combine the mince with the onion, **KOFTE BLEND** and ¾ tsp salt in a food processor (or mix by hand) for 2 minutes or until it forms a smoothish, slightly sticky ball and the onion is fully incorporated
- 3 Form the mixture around 4 skewers, then grill (as close as possible to the heat source), turning occasionally and brushing the kebabs regularly with the fat that forms in the tray (or with melted butter if using a BBQ or chargrill), for 10 minutes or until just cooked through and the edges are charred
- 4 Lay the kebabs onto the flatbreads straight from the grill then remove the skewers and serve

(1 portion of  
**KOFTE BLEND** = 3 tbsp)  
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅔ or it will be too spicy!