



Recipe for Lamb Kebab with sweet chilli sauce and cucumber and yoghurt dressing

To serve five people.

This is from our menu throughout the summer. We serve our lamb kebab with hand cut fries and a mixed leaf salad.

Lamb Kebab

Minced Lamb	1kg
Water	100ml
Oats	100g
Salt	12g

The next measurements are all as a guideline, for taste and preference

Tomato puree	Dessert spoon
Nutmeg	2 pinches
Cayenne pepper	1 pinch
Paprika	2 pinches
Ground chilli	½ pinch
Ground coriander	2 pinches
Ground ginger	1 pinch
Cracked black pepper	2 pinches
Cinnamon	1 pinch

This is all mixed for about half an hour so it becomes a light, spongy mix. Pan fry or cook on the BBQ for approx 6 – 9 minutes.

Yoghurt Dressing

Chop a cucumber and salt to taste, leave to drain. Add to natural yoghurt and add some fresh chopped mint.

Sweet Chilli Sauce

Red pepper	1
White onion	1
Tomato puree	1 dessertspoon
White sugar	100g
White wine vinegar	100ml
Chilli	1 pinch or to taste

Salt and pepper to taste

Sweat the white onion and pepper, add all other ingredients and reduce.

Pitta bread

Water	500ml			
Flour	1kg			
Live yeast	25g	or	Dried yeast	50g
Salt	12g			

Mix and leave to prove. Knock back and roll into little balls. Shape into pitta shapes, flour thoroughly and cook at 180c for 3 minutes on one side 2 minutes on the other.