

LAMB KOFTAS WITH AUBERGINE DIP

500g (1lb 2oz) lamb mince
1 tsp ground cumin
2 tsp ground coriander
2 cloves garlic, peeled and crushed
2 tbsp chopped mint leaves
Flatbreads, salad and mint leaves, to serve

For the aubergine dip
2 small aubergines
2 cloves garlic, peeled and crushed
30g (1oz) flat leaf parsley, chopped
2 tbsp tahini paste
Large pinch of hot chilli powder
Juice of 1-2 lemons

1. For the dip, place the whole aubergines on a rack set over the Universal Tray and roast on shelf 1 on CircoTherm 200°C for about 30 minutes, turning halfway through, until soft in the centre.
2. Meanwhile, make the koftas. Put the mince into a bowl, add the cumin, coriander, garlic, mint and some salt and pepper and mix well using your hands. Shape into 12 balls, then flatten into ovals and thread onto 12 bamboo skewers (soaked in water for 30 minutes) or small metal skewers. Cook on the wire rack alongside the aubergines for 15 minutes until nicely browned and cooked through.
3. Take the aubergines out of the oven, cut in half and scoop the flesh into the bowl of a food processor (discard the skins). Add the garlic, parsley and tahini and whizz until smooth. Add the chilli powder, salt, pepper and lemon juice, to taste.
4. Serve the koftas, salad and mint leaves on flatbreads with the aubergine dip on the side.

Cook's Tip Alternatively, shape the kofta mixture into four even-sized burgers and serve with the Twice-baked herby wedges and a leafy salad for a lovely lunch.



COOKING PASSION SINCE 1877

CIRCO THERM® 200°C
SERVES: 6 AS A STARTER
PREP: 15 MINUTES
COOK: 30 MINUTES

