Kofte with Tzatziki

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 3 (2-3 kebabs per portion, depending on size)

This is a nice simple, quick recipe and can be prepared in advance - for best results make both the kofte and tzatziki a few hours before cooking and serving.

For the Kofte:

- 500g Lamb Mince
- 1 dessert spoon ground coriander
- 1 dessert spoon ground cumin
- small handful of fresh parsley, finely chopped
- small handful of fresh mint, finely chopped
- 1tsp dried oregano
- plenty of salt & pepper

For the Tzatziki:

- 200ml natural yoghurt
- 1 glove garlic, crushed or very finely chopped
- 1/2 cucumber, with watery centre removed & diced
- squeeze of fresh lemon
- small handful of fresh mint, finely chopped
- salt & pepper

Instructions

For the tzatziki, simply combine all ingredients, mix well and cover and refrigerate until

use.

Note that you are well-advised to pre-soak your skewers in water for several hours - I didn't and as you can see they are rather scorched!

For the kofte:

1. Combine all ingredients in a bowl and mix very well, ensuring the other ingredients are evenly distributed through the mince.
2. Roll into sausage shapes and insert a skewer.
3. Flatten slightly so that they can be easily turned.
4. Cook either on a griddle or under a hot grill for about 4 minutes either side, or until cooked through and browned on the outside.
5. Serve immediately with the tzatziki, salad and split toasted pitta bread.