
LAMB & PINENUT KOFTAS WITH LABNEH & CHARRED GREENS

 GF, RSF  1 hr  6



Ingredients

- 500g fresh lamb mince
- ½ bunch coriander, finely chopped including stalks
- ½ bunch parsley, finely chopped
- ½ small red onion, very finely chopped
- 2 cloves garlic, finely chopped
- ½ cup toasted pine nuts
- 1 tbs smokey paprika
- 1 tsp cumin
- ½ tsp cinnamon
- 1 egg
- 1 tsp flaked sea salt

- 1½ cups labneh (or thick greek yoghurt)
- Olive oil
- 1 tbs sumac
- Fresh mint leaves for sprinkling

- 2-3 baby cos lettuce, cut in half
- Olive oil
- Half a lemon
- Sea salt



Method

1. Mix the lamb mince, red onion, garlic, coriander, parsley, egg, pine nuts, smokey paprika, cumin, cinnamon and sea salt in a large bowl to combine.
2. Roll the mixture into balls roughly 1½ tablespoons in size.
3. Place a large pan on medium heat and add a glug of olive oil.
4. Now add the kofta balls to the hot pan and cook until they have browned well on each side.
5. Remove the kofta balls from the pan, place them on a paper lined baking tray and pop them in the oven at 180 degrees celcius for about 10 minutes, then remove and set aside to rest for 5 minutes. (you could leave the kofta balls in the pan to cook through but I like to just brown them in the pan then finish cooking them in the oven to ensure they don't dry out)
6. Using the same pan you used to brown the kofta balls, add a little glug of olive oil and a sprinkling of salt, then add the lettuce halves face down. Cook on extra high heat for about 30 seconds, then remove from the pan and place onto a serving plate.
7. Squeeze half a lemon over the lettuce and set aside to serve.
8. Place the kofta balls into a serving dish and sprinkle with fresh mint, extra pine nuts and sea salt.
9. Spread the labneh on a serving plate, drizzle with olive oil and sprinkle with the sumac.
10. Serve the kofta balls with the labneh and charred lettuce.

* This recipe is a great sharing dish and can be easily doubled to serve more people.

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