

## Lamb burgers with beetroot relish and yoghurt

**North Marola Farm Meats**

**Milly Nicholls**

Preparation time: 30 minutes

Cooking time: 40 minutes

### Ingredients

500g lamb mince  
1 small brown onion, chopped finely  
2 cloves garlic, crushed  
1 tsp ground cumin  
1 egg, lightly beaten  
1 tbsp olive oil  
½ cup Greek yoghurt  
½ tsp cumin, extra  
1 tbsp finely chopped fresh mint  
1 long loaf Turkish bread  
50g baby rocket leaves



### Beetroot relish

4 medium beetroot (700g) trimmed and grated coarsely  
1 small brown onion, chopped finely  
½ cup water  
½ cup white sugar  
2/3 cup apple cider vinegar

### Method

#### Make beetroot relish

Cook beetroot, onion and the water in a large frying pan, covered, for about 15 minutes or until beetroot is tender. Stir in sugar and vinegar; cook, covered, stirring occasionally, for 20 minutes. Uncover; cook, stirring occasionally, for 10 minutes or until liquid evaporates.

This will keep, covered, in the refrigerator for up to 3 days.

Using hands, combine lamb, onion, garlic, cumin and egg in a medium bowl; shape mixture into four patties.

Heat oil in a large frying pan, and cook patties, uncovered, until brown on both sides and cooked through. Keep warm.

Combine yoghurt, extra cumin and mint in a small bowl.

Cut bread into quarters; halve quarters and toast bread, cut side up. Sandwich rocket, patties, yoghurt mixture and relish between bread.