



Lamb Koftas with garlic yoghurt dipping sauce

The cooking of this recipe requires adult supervision

Makes approx 12

Ingredients

- 500g Lamb Mince
- 1 small red onion, finely diced
- 1 clove garlic, crushed
- 2 teaspoons ground cumin
- 1 tablespoon mint, finely chopped

- 250g Natural Yoghurt
- Juice of one lemon
- 2 cloves Garlic, crushed
- 2 tablespoons chopped Mint

Equipment

- Bowls
- Knife
- Chopping board
- Garlic crusher
- Measuring spoons
- Juicer
- Tongs
- [Weber Q](#) with Breakfast plate

Method

1. Combine mince, onion, garlic, cumin and mint in a bowl
2. Mix until well combined
3. Shape around skewers
4. Refrigerate

5. To make dipping sauce, combine yoghurt, lemon juice, garlic, mint
6. Mix to combine

7. Heat up the [Weber Q](#) with the breakfast plate
8. Place the koftas on the hot plate
9. Cook for 3-4 minutes on each side or until cooked through

From the Market

- Lamb mince - [Bushmin Farmed Rabbits](#)
- Onion & Garlic - [Patlin Gardens](#)
- Yoghurt - [b.D Farm Paris Creek](#)
- Mint - [Aay's Fresh Herbs](#)