

Scotch Lamb Mini Kofta Burgers with Halloumi

Serves
4 burgers

Prep Time
20 minutes

Cooking Time
10 minutes



Ingredients

FOR THE BURGER:

- 400g Scotch Lamb Mince
- 2 cloves of garlic, crushed
- Half an onion, very finely chopped
- 1 teaspoon all spice and 1 teaspoon cinnamon
- Quarter cup of currants
- small bunch of parsley chopped
- 250g Haloumi, thinly sliced
- 4 toasted rolls, brioche are lovely
- 2 teaspoons olive oil

FOR THE SALSA:

- 250g tomatoes diced
- Half cup each of: parsley, mint and onion, all finely chopped
- 1 teaspoon olive oil

FOR THE SAUCE:

- 1 cup Greek Yoghurt
- 1 garlic clove crushed
- Juice of half a lemon
- Quarter of a cucumber finely chopped

Cooking Method

For the burger:

- 1 - Combine the mince, garlic, onion, all spice, cinnamon, currants, parsley and a pinch of salt in a large mixing bowl, stir well to combine, then shape into small golf-ball-sized meatballs and flatten slightly.
- 2 - Heat the olive oil in a large frying pan over medium-high heat, when oil is hot add kofta burger and fry on both sides for about 10 minutes, until golden brown and cooked through.
- 3 - To cook the halloumi, add a little olive oil to a hot frying pan, add haloumi and cook for a minute or so on each side until golden.

For the tomato salsa:

- 1 - To make the tomato salsa, combine tomatoes, parsley, mint, red onion olive oil and a pinch of salt in a mixing bowl and stir. Set aside.

For the sauce:

- 1 - add yoghurt, garlic, lemon juice, cucumber and salt in a mixing bowl, stir and taste, set aside.



Find all recipes at scotchkitchen.com