

Pork Koftas with Spiced Peanut Sauce

Serves

Prep Time
15 - 20 mins plus 1 - 2
hrs chilling

Cooking Time
10 - 15 mins



Ingredients

- 500g Specially Selected Pork mince
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 red chilli, finely chopped
- 2tsp garam masala
- 2tsp cumin
- ½ lemon
- small bunch coriander leaves, chopped
- small bunch mint leaves, chopped
- sea salt and freshly ground black pepper

For the Spiced Peanut Sauce:

- 1 birds eye chilli
- ½ onion
- 10ml vegetable oil
- 20ml soy sauce
- 200g crunchy peanut butter

Cooking Method

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- Mix all kofta ingredients together in a large bowl, spend some time to make sure the mix is well combined.
- Shape koftas into small sausage like shapes and chill for 1 or 2 hours to firm up.
- Heat griddle pan till hot, place koftas on taking care not to break them, let them cook without too much moving to get a nice char on the outside, then turning till they are cooked through, let them rest for 1 min and give them a wee squeeze of lemon.
- For the spiced peanut sauce blitz the chilli, onion, oil and garlic together and fry this mix adding the peanut butter and then the soy to loosen.



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