



CHEF EDWARD HAYDEN'S LAMB KOFTAS



By Irish Yogurts Clonakilty

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Method

For lamb koftas

- Mix all the ingredients in a bowl until thoroughly combined
- If using wooden skewers soak them well before using, if not use metal skewers
- Roll the koftas into long cylindrical shapes and thread them onto your desired skewers
- Alternatively roll them into small meatballs and thread them onto the kebab stick, using about 4 or 5 on each stick
- Where possible, refrigerate for about an hour before cooking as this will help to ensure they do not break up
- Preheat oven to 190°C/375°F/Gas Mark 5
- Place the koftas in the oven for 18-20 mins until they are cooked through

For Yogurt Dressing

- Mix all ingredients together well and chill

Ingredients

- 1½ lb/700g minced lamb
- ½ tsp of ground coriander
- 1 tsp of garam masala
- ½ tsp of chilli powder
- Small bunch of scallions - chopped



CLONAKILTY

- ½ red chilli - finely diced
- 2 cloves of garlic - crushed
- 1 tbsp sweet chilli jam/chutney
- 1 egg
- 1 dessertspoon of