



## Lamb Kofta Kebabs

- 500g Merino Lamb Mince
- 1 Egg, beaten
- 1 Onion finely chopped
- 2 tsp Ginger, chopped
- 1 Garlic clove, crushed
- 3 Tbsp Coriander, chopped
- ½ cup Breadcrumbs
- ¼ Tbsp Cumin ground
- ¼ tsp Nutmeg
- ¼ tsp Cinnamon
- ¼ tsp Black Pepper
- ¼ tsp Salt

Combine all ingredients and roll into balls, bake in the oven for 15 mins at 180oC, Skewer with a toothpick & serve with a plain yoghurt sauce and freshly chopped mint.