

Ras-el-hanout lamb kefta, grilled dates, mint yogurt and cucumber

Recette pour 4 personnes



Description

Perfect on the grill, these spiced lamb meatballs are a crowd pleaser!

The sweet and salty contrast that the grilled dates bring is sublime ...

L'idée déco

You can replace the ground lamb by any ground meat of your choice!

Ingrédients

Kefta

- 350 Gr Ground lamb
- 1 Unit(s) Egg
- 1 Tbsp Ras el hanout
- 15 Sprig(s) Chives
- 3 Clove(s) Garlic

- Olive oil
- Salt and pepper

Dates

- 8 Unit(s) Dates
- 2 Unit(s) Shallot
- 1 Unit(s) Lemon
- 4 Sprig(s) Parsley

- Olive oil
- Salt and pepper

Tzatziki

- 150 Ml Sour cream
- 1 Unit(s) Lemon
- 0.50 Unit(s) Cucumber
- 10 Leaf(ves) Mint
- 2 Sprig(s) Dill
- 10 Drop(s) Chili paste (sriracha)

- Olive oil
- Salt and pepper

Préparations

Temps de préparation **40.00 mins**

Préchauffez votre barbecue à 450.00 F°

Preparation

Slim the garlic and herbs for the tzatziki. Cut the shoulders and dates into strips. Zest and juice the lemons. Grate the cucumber and salt to remove excess water. Press in a clean cloth to remove all of the water. Finely chop the chives and parsley.

Kefta

In a mixing bowl, combine the lamb, garlic, chives, egg and raz-el-hanout. Mix well and form your egg shaped meat balls. Grill for 10-15 minutes or until done.

Dates

We have perforated rack, place the dates and willots and drizzle with oil. Grill for 5 minutes and then combine in a bowl with lemon juice, zests and parsley.

Tzatziki

In a mixing bowl, combine the sour cream, herbs, lemon juice, sriracha and cucumber. Season to taste before serving.

Bon appétit!