

Kefta d'agneau au Ras-el-hanout, dattes grillées, yogourt à la menthe et concombre

Recette pour 4 personnes



Description

Perfect for the grill, these spicy little lamb balls will impress the gallery!
The sweet-salty mixture that comes from grilled dates is simply delicious ...

L'astuce du chef

The lamb can be replaced by any kind of minced meat.

Ingrédients

Kefta

- 350 Gr Agneau haché
- 1 Unité(s) Oeuf entier
- 1 Cuil. à soupe Ras el hanout
- 15 Brin(s) Ciboulette
- 3 Gousse(s) Ail

- Huile d'olive
- Sel et poivre

Dattes

- 8 Unité(s) Dattes
- 2 Unité(s) Échalote
- 1 Unité(s) Citron
- 4 Branche(s) Persil

- Huile d'olive
- Sel et poivre

Tzatziki

- 150 Ml Crème sûre
- 1 Unité(s) Citron
- 0.50 Unité(s) Concombre
- 10 Feuille(s) Menthe
- 2 Branche(s) Aneth
- 10 Goutte(s) Pâte de piment (sriracha)

- Huile d'olive

- Sel et poivre

Préparation

- Temps de préparation **40 mins**
- Préchauffez votre **barbecue** à **450 F°**

Mise en place

Chop the garlic and herbs for the tzatziki sauce. Cut dates and shallots in strips. Zest and squeeze the lemons. Grate the cucumber and make it disgorge with a pinch of salt, then squeeze it in a clean cloth to remove as much liquid as possible. Chop parsley and chives.

Kefta

Gather the chopped lamb, garlic, chives, egg and raz-el-hanout in a bowl. Mix together and shape egg-shaped pellets. Grill the keftas for 12 to 15 minutes.

Dattes

Place dates and shallots on a perforated plate, lightly oil the strips. Grill for 5 minutes, then mix with lemon juice, zest and parsley.

Tzatziki

In a bowl, combine the sour cream with the herbs, lemon juice, sriracha and cucumber. Season with salt before serving.

Bon appétit!