

# Lamb Kofta



## Method

Add all the ingredients together and blend them thoroughly by squishing them thru your fingers.

Form them into balls using a tablespoon or form them into logs on a skewer.

Put them in a greased oven proof dish, cover with foil, bake at 180C for 15-20 minutes

(These can be refrigerated at this point to cook on the grill later).

Transfer to the BBQ or hot grill to finish off the cooking

Serve on a platter with the chilled yoghurt dip

To Make Yoghurt Dip combine all the ingredients together in a bowl, chill and serve.

## Ingredients

500 g Lamb mince  
1 medium onion finely chopped  
2 cloves crushed garlic  
1/3 cup finely chopped parsley and Coriander  
1/2 tsp. salt  
1/2 tsp. pepper  
200g ricotta cheese  
1 medium chilli diced (optional)  
2 tbsp. [Rajasthani Brinjal and Chilli Pickle](#)

### *Yoghurt sauce/Dip:*

500 mls Greek yoghurt  
1 grated cucumber, (squeezed well)  
1 tsp. toasted cumin seeds  
Pinch of chilli powder  
1/2 cup chopped mint