



THE
HAMPSTEAD
BUTCHER
& PROVIDORE

Spiced Sussex Lamb Patties

Serves 4

Ingredients

1kg	Minced Sussex lamb
300ml	Organic Natural yoghurt
80g	Ginger (peeled & grated)
10ea	Garlic cloves (crushed)
4ea	Dutch red chillies (seeded & finely chopped)
20g	Ground cumin
20g	Ground cardamom
10g	Ground coriander
40g	Coriander leaves (chopped)
To taste	Sea salt & milled black pepper
100ml	Cold pressed rapeseed oil for cooking

Seasoned flour to roll patties in

Method

1. Mix yoghurt, garlic, chillies, coriander & spices together. Season with lots of freshly ground black pepper.
2. Add minced lamb, mix lightly, season with sea salt & milled black pepper, mould into patties (approx 90-100g each) & dust with the seasoned flour just before cooking.
3. Cook for approx 4 mins on each side in a hot frying pan with the oil, turn once, achieving a nice golden colour & crust.

Serve with lovely chunky roasted vegetables i.e. Red onion, Courgette, Butternut squash, Aubergine & tossed seasonal salad.