

Doner Kebabs

A nice light and tasty lunch idea



Serves 4

Ingredients

500 grams Cypress Creek Lamb mince
3 garlic cloves
1 tablespoon plain flour
2 tablespoons olive oil
2 tablespoons chopped parsley
2 teaspoons ground cumin
2 teaspoons cinnamon
2 teaspoons ground coriander
1 egg, beaten
1 lemon, warmed pita bread, salad, natural yogurt & mint to serve

Method

Pre-heat grill to medium-high and line base of lamington pan with baking paper.
Combine lamb, garlic, flour oil, parsley, spices, egg, salt and pepper in a bowl.
Press into an even layer in the pan.
Place pan under the grill for 4 minutes or until lightly browned. Drain off any liquid, then invert on board, discard paper, then return meat to pan, sealed side down and grill for 2 minutes until cooked through.
Slice meat into thin strips, squeeze over lemon, and then pack into pita bread with salad, yogurt and mint.