



PARADISE BEACH PURVEYORS

NEW- ROASTED BEETROOT DIP



Lamb Kofta Burgers with Paradise Beach Purveyors Roasted Beetroot Dip

Ingredients

1 tub Paradise Beach Purveyors Roasted Beetroot Dip
1 kg lamb mince
1 onion, peeled and diced
1 teaspoon ground cumin
1 teaspoon ground coriander
1 teaspoon ground cinnamon
Juice of a small orange
1 egg
8 slices of tomato
Lettuce leaves of your choice
4 tablespoons plain yoghurt
Vegetable oil for cooking
4 buns, halved

Method

In a bowl, combine the mince, onion, cumin, coriander seed, cinnamon and orange juice, break in the egg. Mix together well, divide and form into four burger shaped patties.

Heat the vegetable oil in a frying pan and fry the patties until cooked through to your taste.

Toast the bun halves then spread yoghurt over bottom half, add lettuce and tomato and cooked lamb patties. Top with a generous helping of Paradise Beach Purveyors Roasted Beetroot Dip and add the bun lids to serve.

Serves 4.

Beetroot is the hero here and roasting is the only way to cook beetroot to bring out its sweet earthy flavour, intense purple colour and sumptuous velvety texture. It only needs a few well chosen flavours to bring out it's wonderful character. Gluten Free.



Silver Medal
Royal Melbourne
Fine Food Awards
2010

Product	Pack Size	APN
Roasted Beetroot Dip	230g	9333430000298
Also available in 2kg		for more information see www.paradisebeach.ws