



PARADISE BEACH PURVEYORS

TZATZIKI



Sumac Lamb Kebabs with Paradise Beach Purveyors Tzatziki

Ingredients

1 tub of Paradise Beach Purveyors Tzatziki
 1 large red onion, peeled
 1 large red capsicum, de-seeded
 800g lamb fillet
 12 skewers
 2 tablespoons sumac spice
 2 tablespoons olive oil

Method

Cut onion and capsicum into bite-sized squares and the lamb into bite-sized chunks. Thread alternate pieces of onion, lamb and capsicum onto the skewers and roll in sumac spice.

Heat the oil in a frying pan and brown the skewers, turning from time to time until the lamb is cooked to your liking. You can also cook these on the BBQ. Serve with Paradise Beach Purveyors Tzatziki.

Serves 4.



Gold Medal
 Sydney Royal
 Cheese & Dairy
 Show 2010



Gold Medal
 Royal Melbourne
 Fine Food Awards
 2008



Gold Medal
 Sydney Royal
 Cheese & Dairy
 Show 2007



Gold Medal
 Royal Melbourne
 Dairy Produce
 Awards 2007

Product	Pack Size	APN
Tzatziki	230g	9333430000045
Also available in 2kg		for more information see www.paradisebeach.ws