

Grilled Lamb Burger



Ingredients

500g lamb mince	1 cup Greek style yoghurt
3 cloves garlic, crushed	1 tbsp fresh mint, finely chopped
4 tbsp parsley, finely chopped	1 large ripe tomato, seeds removed, finely chopped
1 tsp cumin, ground	180g halloumi cheese, sliced into 8 equal slices
1/2 tsp cinnamon, ground	1/2 red onion, finely sliced
1/2 tsp chilli flakes (or to taste)	8 leaves butter lettuce
1 tsp salt	4 hamburger buns
1/2 Lebanese cucumber, grated	

Directions

Step 1 – In a large bowl, combine the lamb mince, 2/3 of the garlic, half the parsley, cumin, cinnamon, chilli and salt. Mix together well and form into 4 equal sized patties. Set aside.

Step 2 – Place the grated cucumber into the centre of a clean kitchen cloth and twist to remove the excess moisture. Place the cucumber a small bowl along with the yoghurt, mint and the remaining garlic and parsley and mix well to combine. Set aside.

Step 3 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking with a hotplate or BBQ safe frying pan. Cook the burgers for 4 minutes per side or until cooked through. In the same frying pan, grill the halloumi slices until golden on each side. At the same time, place the burger rolls cut side down onto the hotplate or directly onto the grill to toast slightly.

Step 4 – Once cooked to your liking, assemble your burgers with yoghurt sauce, a meat patty, grilled halloumi slices, chopped tomato, onion and lettuce. Top with more yoghurt sauce and serve immediately.

