

INGREDIENTS:

1 Kilo lean minced lamb

2 teaspoons each chilli powder and sea salt

2 beaten eggs

Half a teaspoon each cardamom seeds and cumin seeds

A pinch of saffron

2 handfuls fresh chopped coriander and a teaspoon of dried mint

TIME: 10 mins + prep**SERVING:** 4 people

Lightly toast the cardamom and cumin seeds then grind to a powder. Add to the lamb with the chilli powder and salt and mix well with your hands. Add the remaining ingredients, mix well and divide into four equal portions. Mould onto skewers and refrigerate for two hours then grill over a medium heat for four to five minutes until just starting to char.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: