



## Food For Thought Recipe and Allergen Card

### Lamb Kofta

### 50 Portions

Ingredient	Hannah Product Code	Quantity
Lamb Kofta Mince		5kg
Fresh Coriander	C003026	200g
Pitta bread	F010030	25
Yoghurt	C000311	3kg
Cucumber (chopped)	C003029	2

#### RECIPE METHOD – ALLERGENS

1. Shape the mince into 50g patties and place onto a baking tray lined with parchment paper (2 per portion).
2. Cook the lamb patties until core temperature reaches 75C.
3. Warm the pitta bread in the oven for around 4 minutes.
4. Slice the pitta bread into two along the centre.
5. Place the lamb into the pitta bread.
6. Garnish with chopped coriander and serve with some salad and yoghurt with cucumber dip.

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

**Milk**

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

**Celery**

Mustard

Soya

Lupin

Sulphites

May contain...