



Giaourtlou kebab

Ingredients

For the kebabs

- 600g minced beef
- 400g minced lamb
- **125g Combi Kebab (Art. 45505)**
- 250ml water
- 40ml oil

For the tomato sauce

- **20g Sun-dried Tomato Pesto (Art. 55654)**
- **250g Professional Tomato Sauce (Art. 55213)**

For the yoghurt dip

- 200g strained yogurt
- A little fresh thyme
- A little fresh mint
- 1 lime

Serving garnishes

- 7-8 mini pitas
- 2 ripe tomatoes (cut in cubes)
- 1tsp. smoked paprika

Cooking instructions

1. In a bowl mix the Combi Kebab with the water and oil.
2. Add the minced meat and knead for 2-3 minutes. Shape into small kebabs.
3. Grill over high heat until golden brown.
4. In a pan, pour the Professional Tomato Sauce and the Sun-Dried Tomato Pesto, stir and warm over medium heat.
5. Make the dip by mixing the yogurt with the lime zest, the mint and thyme.
6. Grill the pita breads slightly. Add a spoonful of tomato sauce, place the kebabs, the yogurt dip the fresh tomato and the smoked paprika.

