

Yaourtlou kebabs (yogurt kebabs)

Ingredients

- 700g beef mince
- 200g pork mince
- 100g lamb mince
- 2 tbsp finely chopped fresh mint
- 150g strained yogurt
- **125g Combi Burger Extra Fluffy (Art. 45601)**
- **50g Cheddar Sandwich Cream (Art. 55139)**
- **80g Mayonnaise (Art. 55085)**
- **150g Smyrneiki Sauce Mise en Place (Art. 55740)**
- 20ml olive oil
- 250ml water
- 4-5 pita breads
- 1 tsp hot chili flakes
- A few microgreens

Cooking instructions

1. Mix the minced meats with the Combi Burger Extra Fluffy mix and mint, following the instructions on the package.
2. Shape the mixture into kebabs. Lightly flour the kebabs and fry in a hot deep fryer.
3. Mix the Mayonnaise with the Cheddar Sandwich Cream and the yogurt. Bring the Smyrneiki Sauce to a boil in a small saucepan.
4. Grill the pita breads.
5. To serve, place a pita bread on a plate, add a spoonful of the yogurt mix. Place the kebabs on top, continue with the Smyrneiki Sauce, sprinkle with chili flakes, and garnish with microgreens.