Levant Kofta

A deeply aromatically spiced lamb mince Kofta with a rich and smoky pepper sauce.



This Levant-inspired kofta combines aromatic lamb, warming spices and fresh herbs with the Persian HOSO bringing that authentic grill note.
It pairs perfectly with a charred, smoky pepper sauce, using Sear HOSO to complement the chargrilled lamb without overpowering its aromatic spices.

Also suitable for meatballs, kebabs, and other spiced meat dishes.

Formula

Kofta Ingredients	Weight (g)	%
Lamb Mince	500	
Grated Onion	100	76.5
Garlic Paste	8	15.3
Fresh Parsley, chopped	10	1.5
Fresh Mint, chopped	10	1.5
Lebanese 7 Spice	15	2.3
Salt	5	0.8
Cracked Black Pepper	2.5	0.4
PUR0037W02 Smoked High Oleic Sunflower Oil PureGrill Persian	3	0.5
Pepper Sauce Ingredients	**Weight (g)**	**%**
RBES196 Smoked Tomato Paste Hickory	50	39.6
Pepper Paste	50	39.6
BES065 Smoked Jalapeno Powder Oak	1	0.8
Cider Vinegar	16.5	13
Brown Sugar	8.25	6.5
PUR080 Smoked High Oleic Sunflower Oil PureGrill Sear	0.6	0.5

Method

Mix all ingredients for the kofta and shape onto a skewer, grill until charred and cook through.

Developed by Besmoke Technical Specialists.
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