SPICY LAMB BURGERS

Makes 4 large burgers

**Ingredients:**
- 800g lamb mince
- 1 large red onion, finely chopped
- 2 cloves of garlic, finely grated
- 2 long green chilies, finely chopped
- 1-1 ½ tsps salt
- 4 tsps. Ground coriander
- 2 tsps. Ground cumin
- Handful of fresh coriander – chopped

**Slaw:**
- 300g white cabbage, finely shredded
- 1 small red onion, finely sliced
- 1 large carrot, peeled and julienned
- 100ml natural yogurt
- 80g mayonnaise
- ½ tsps. Turmeric
- 2 tbsp tamarind paste
- 1 tbsp nigella seeds
- salt and pepper to taste

**To serve:**
- 4 x burger buns, warmed
- 8 little gem lettuce leaves, shredded
- 2 tomatoes thickly sliced

**Method:**
1 – in a large bowl thoroughly mix together all burger ingredients; if you’re not a fan of touching raw meat, simply wear some gloves. Allow mixture to rest at room temperature for 10 minutes.

2 – To make the slaw mix together the onions, carrots and white cabbage in one bowl and then combine the yogurt, mayonnaise, spices and everything else in another. Add the yogurt mixture to the shredded veg and continue until preferred consistency is reached. Put remaining yogurt and slaw into the fridge until needed.

3 – to test if the burger mix has enough seasoning, take a small piece and fry it in a few drops of oil in a non-stick pan, until cooked. Taste and adjust seasoning as you see fit. Dived remaining mixture into 4 or 5 large patties.

4 – heat a drizzle of veg oil in the large non-stick pan. When hot, the oil should shimmer, place in the burgers and cook for 3-4 minutes each side as the seal and cook through you will notice the meat juices oozing from the patties, don’t be tempted to drain this off it will reduce down as the burger cooks.

5- to serve slice open burger buns and layer in the lamb burger topping with slice tomato and baby gem lettuce; reserved yogurt mix can be used as a fresh sauce. Top burger with bun and serve alongside your turmeric slaw.