



CHEF EDWARD HAYDEN'S CURRIED LAMB BURGERS



By Irish Yogurts Clonakilty

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Method

Curried Lamb Burgers

- 180°C/350°F/Gas Mark 4
- Add all the ingredients for the burger together in a large mixing bowl and mix well until combined. Divide the mixture into 7 or 8 pieces
- Shape the burgers into the required shapes using a little flour to assist you and to prevent the burgers from sticking
- Place the burgers onto a baking tray and cook in the preheated oven for 18-20 minutes or until all the juices run clear and the meat is thoroughly cooked

Mango Yogurt Dressing

- Mix together all the ingredients for the dressing and store in the fridge until required

To serve

- Serve the burger on a char-grilled Pitta with the yogurt dressing and some tomato salsa

Ingredients

Curried Lamb Burgers

- 1½ lb/700g minced lamb
- 50g breadcrumbs
- 25g grated parmesan cheese



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- ½ tsp chilli powder
- 1 tsp Thai green curry paste
- 1 tbsp mango chutney
- 1 tbsp