



Patlican Kebabs

Makes: 2

Prep time: 10 minutes

Cook time: 15 minutes

Ingredients:

500g minced lamb

2 long, thin (or 1 large regular) aubergines (peel strips from the skin using a vegetable peeler if you want to make them stripy)

2 tablespoons Turkish chilli flakes (if using regular chilli flakes, reduce the amount to 2 teaspoons)

2 tablespoons ground cumin (freshly toasted and ground is best)

1 teaspoon ground cinnamon

2 teaspoons paprika

2 teaspoons dried mint

1 teaspoon black pepper

Oil, for cooking

These kebabs are incredibly impressive for the effort involved, and make a great visual impact. There's no need to zebra-peel your aubergines but they do look more striking. This works best with the long, thin variety of aubergine but regular will also work fine - they just won't look as neat.

Method:



1. Combine the minced lamb, spices, mint and a generous seasoning of salt in a bowl.



2. Use your hands to knead the meat - almost as if you are kneading dough - for a few minutes. This is important for the texture of the kebab.



3. Cut the aubergines widthways into 1-inch pieces and place into a bowl. Season with salt and rub with a little oil.

4. Divide the meat into 12 balls. Thread the meat and aubergine onto skewers, alternating between the two and shaping the meat so that it is the same width as the aubergine.

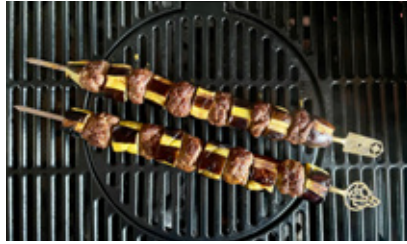
Ingredients Continued:**To serve:**

Natural yoghurt

Flatbread

Charred green chillis

Raw sliced onions

Method Continued:

5. Light two gas burners on the Jupiter Outback BBQ and set the heat to medium. Once hot, add the skewers and cook for around 15 minutes, turning regularly, or until the lamb and aubergine are cooked through.

6. Serve the kebabs with the flatbreads, yoghurt, chillis and sliced onion.