



# LAMB BURGER WITH HALLOUMI CHEESE ON FLAT BREAD



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



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## INGREDIENTS FOR 10 PORTIONS

**80 g** QimiQ Marinade, chilled

**320 ml** Water

**14.8 g** Salt

**1800 g** Minced lamb

**10 ea** Flat bread

**420 g** Kryssos Halloumi cheese, grilled

Kalamata olives, to garnish

## FOR THE BABA GHANOUSH

**125 g** QimiQ Classic

**700 g** Eggplant

**75 g** Tahini paste [Sesame paste]

**35 g** Garlic

**85 ml** Lemon juice

**25 ml** Olive oil extra virgin

**6 g** Cumin, ground

**4 g** Salt

**1 g** Pepper

**25 g** Flat-leaf parsley, finely chopped

## METHOD

1. For the Baba Ghanoush: wash and split the aubergine. Prick the skin with a fork and briefly grill each side on an open flame grill.
2. Bake in a preheated oven at 180°C until tender. Remove and discard the skin and set aside.
3. Place the QimiQ Classic, tahini paste, garlic, lemon juice and olive oil, along with the cumin and salt and pepper to taste into a food processor and blend until smooth.
4. Add the aubergine and some of the parsley, and pulse until mixed but not pureed.
5. Marinade the minced lamb in a mixer at low speed for 5-6 minutes. Shape the minced lamb into burgers. Sear on both sides and finish the cooking process in the oven.
6. Top the heated flat bread with the Baba Ghanoush, grilled lamb burgers and grilled Kryssos Halloumi cheese. Garnish with Kalamata olives and serve.