



LAMB BURGER WITH KRYSSOS HALLOUMI CHEESE ON FLAT BREAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple 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 pcs	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	Parsley, finely chopped

METHOD

1. For the Baba Ghanoush: wash and split the eggplant. Prick the skin with a fork and briefly grill each side on an open flame grill.
2. Bake in a preheated oven at 350°F 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 eggplant and some of the parsley, and pulse until mixed not pureed.
5. Marinate the minced lamb using a mixing machine 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.