



# Spicy Lamb Meatballs

## with Yoghurt & Garlic Sauce

### INGREDIENTS

12 x Lamb Meatballs - 20g  
*(made with Lucas Butchers  
Classic Shawarma Burger Mix)*

250g Verstegen Yoghurt & Garlic Sauce

Black Onion Seeds *(garnish)*

Verstegen Decoration Blend France  
*(garnish)*

### METHOD

- Form the mix into 20g meatballs *(we used the Rolly Meatball Maker from System B)*.
- Place 12 meatballs into a smoothwall foil tray and spoon over the Sauce.
- Sprinkle with the garnish.

### COOKING GUIDE

- Oven cook at 180°C for 35 mins.

*Please note that all recipes and cooking instructions are intended as a guideline only.*

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