



SIDEWALK LAMB SANDWICH

Homemade flatbread filled with aromatic lamb mince, pan-fried and served with a fresh tangy chutney.



SERVES
4 - 6 servings



PREP TIME
25 minutes
plus 1 hour for
dough to rise



COOK TIME
35 minutes



TOTAL COOK TIME
1 hour

LAMB FILLING

2 tablespoons Oil
1 small Onion
400 g Lamb mince
2 cloves Garlic, finely chopped
2 teaspoons Fresh ginger, finely grated
1 teaspoon Chili powder
1 teaspoon Ground cumin
½ teaspoon Garam Masala
½ teaspoon Turmeric
¼ teaspoon Nutmeg
1 medium Tomato, skin removed and chopped
1 teaspoon Salt
1 Egg, beaten

FLATBREAD

[or purchase roti or flatbread from the supermarket]
80 g Flour
½ teaspoon Salt
1 tablespoon Oil
¼ cup Water

CHUTNEY

2 tablespoons Mango achar
1 cup Fresh coriander leaves
1 tablespoon Fresh lemon juice
½ cup Fresh mint leaves
¼ cup Roasted peanuts
1/3 cup Water



Prepare the lamb filling:

1. Heat 1 tablespoon of oil in a large pan on high heat. Add the onion and sauté for 3-4 minutes until soft but not brown.
2. Add the mince and break up the meat with a wooden spoon. Add the garlic, ginger, cumin, masala, turmeric, nutmeg, tomato and salt stir to combine all the ingredients.
3. Simmer the filling, cover and reduce the heat to low. Cook for about 20 minutes until the meat is tender and the liquid has been absorbed. Set aside to cool.

Prepare the flatbread:

4. Place the flour and salt in a bowl and add the oil and water to the flour.
5. Stir the mixture to combine and transfer to a lightly floured work surface. Knead the dough until smooth. Cover with a damp cloth and set aside.

Prepare the chutney:

6. Use a stick blender and place the mango achar, coriander leaves, lemon juice, mint leaves, peanuts and water in a jar and blend until smooth.

Prepare the sandwich:

7. Divide the dough into quarters, and roll each quarter into a 20 cm square. Place a quarter of the filling in the center of each flatbread, spread a thin layer of the chutney over the filling. Brush the edges of the dough with the egg.
8. Fold the edges over to make a flat parcel.
9. Heat the remaining oil in a large pan over medium heat. Place the filled flatbreads in the pan with the seam facing down. Cook for about 10 minutes turning regularly, until golden brown on both sides.
10. Slice in half and serve hot with the chutney and plain yogurt.

