

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

Lamb Kofte Mini Pitta Wraps  
RECIPE

### Lamb Kofte Mini Pitta Wraps



<?xml version="1.0"?>

TIME

15 minutes

INGREDIENTS

15 items

MAKES

12 servings

This is a great, versatile recipe working well as small share plates or as a main. It can easily be adapted and works well with the bold aioli.

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## INGREDIENTS

- 500g mini lamb koftes
- 1 tbsp. olive oil
- 12 mini pittas
- ¼ cup MasterFoods™ Professional Roasted Garlic Aioli
- 1 tbsp. cumin seeds, lightly toasted
- 1 carrot, peeled into ribbons
- 1 medium cucumber, peeled into ribbons
- Handful of fresh coriander, for garnish
- 3 limes, cut into wedges

For The Pickle:

- 250 ml hot water
- ½ tsp. sugar
- 1 tsp. salt
- Juice of 1 lime
- 1 red onion, thinly sliced
- Salt and pepper, to taste

PRODUCTS USED



MasterFoods Professional Gluten Free Roast Garlic Aioli 2.2kg

[SEE DETAILS](#)

## Cooking Instructions:

1. 1  
Heat large frying pan and heat oil over medium heat. Cook koftes for 10 to 15 minutes until golden brown and cooked through.
2. 2  
Gently heat pitta breads until warmed through. For assembling each pitta, spoon a teaspoon of aioli as a base then add a kofte, a few ribbons of cucumber and carrot, some pickled red onion pieces, a sprinkle of cumin seeds, and garnish with coriander and a squeeze of lime.

## Tips:

1. 1  
Replace kofte with sweet potato falafels for a vegetarian option.
2. 2  
Add MasterFoods™ Professional Paprika and ground cumin to the aioli to make a boldly flavoured Middle Eastern style dip.
3. 3  
Aioli is also great glue for helping herbs and crumbs coat cooked meats and roasted vegetables.

## More Recipes Like This



### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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## **New York Inspired Tagliatelle Pasta**

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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