

Lamb Kofta

Value Proposition: Cost effective spiced lamb kofta

PURITY™ Alpha 806 native waxy rice flour

- Consumer friendly “rice flour” label
- Very good water binder in meat applications, enhancing the succulence of the final product

NOVATION® Uno 190 functional native potato starch

- Very good water binder in meat applications enhancing the succulence of the final product
- Contributes to firmness and bite
- Moderate process stability

Chickpea flour

- Contributes to firmness and bite
- Enhances the overall taste, gives a more savoury flavour impression

Ingredients	%
Minced Lamb Shoulder	86.50
Water	3.50
PURITY™ Alpha 806	2.50
Chickpea Flour	2.00
NOVATION® Uno 190	2.00
Salt	1.50
Ground Cumin	0.60
Ground Coriander	0.60
Ground Turmeric	0.40
Smoked Paprika Powder	0.30
Garlic Powder	0.06
Cayenne Pepper	0.04

Nutrition Facts	
Serving size	(100g)
Energy	227kcal / 946kj
Fat	16.3g
of which saturates	7.4g
Carbohydrate	4.9g
of which sugars	0.1g
Protein	16.0g
Dietary Fibre	0.3g
Sodium	1.68g



Preparation :

1. Add water to minced lamb shoulder
2. Premix all dry ingredients and add to meat
3. Mix in Hobart mixer at speed 1 for 90 seconds
4. Shape mass to required size (150g)
5. Fry in an oven at 200°C for 6 minutes to reach 72°C core