

Beef Koftas with Creamy Lentil Hummus

35–45 Min

Preparation

1. Finely chop the onion and mix it with the ground beef and Garam Masala spice mix. Form small, sausage-shaped koftas. Drizzle with olive oil and grill or bake for 10–12 minutes, turning to cook evenly.
2. For the hummus, blend all ingredients until smooth and creamy. Add 1–2 tbsp of water if needed for a smoother consistency.
3. Spread hummus on a plate, place the hot koftas on top, and optionally garnish with chopped parsley, pistachios, onion, and naan.

Ingredients 4 Portions

= Kotányi Produkte

For the koftas:

500 g	Ground beef
1	Small red onion
1 tbsp	Curry Powder
	Olive oil, for frying

For the lentil hummus:

400 g	Cooked red lentils
1 tsp	Cumin, Ground
1 tsp	Coriander, Ground
2 tbsp	Tahini
	Juice of ½ lemon
1	Garlic clove
50 ml	Olive oil
	Salt to taste