



Lamb Lollipops, With Spicy Ketchup

Ingredients:

3lbs. Lamb shoulder ground
3 tablespoons merguez spices
½ tube harissa
2 tablespoons olive oil
Salt

Merguez Spices

3 tablespoons ground cumin
3 tablespoons ground coriander
1-½ teaspoons ground paprika
1-½ teaspoons ground anise seed

Spicy Ketchup

½ cup ketchup
¼ cup pureed piquillo pepper
½ tablespoon harissa

Tzatziki

1-cup yogurt
½ tablespoon garlic, peeled and minced
2 tablespoons lime juice
½ tablespoon mint, finely minced
½ tablespoon dill, finely minced
1 cucumber
Salt and pepper

Garnish

½ cup micro cilantro
24 7" bamboo skewers (soaked in water)

Serves: 24 Lollipops



Preparation:

Spicy Ketchup

Using a small mixing bowl, mix all ingredients together. Refrigerate.

Tzatziki:

Shred the cucumber with the skin on, but seeds removed. Transfer into a small mixing bowl. Add the yogurt, garlic, lime, mint and dill. Season with salt and pepper and mix together, refrigerate until serving.

Lollipop:

Using a mixing bowl, mix by hand, the ground lamb shoulder, with the spices, and the harissa. Increase the amount of harissa if you like is spicier. Refrigerate for 2 to 3 hours so that the spices will develop. Weigh the lamb mix into 2 oz. balls. Form into small patties, the shape of a slider. Skewer each of the lamb patties and refrigerate until ready to use.

Heat up the grill to hot, brush lightly the lollipops with olive oil, season with salt and grill them on both sides about 2 to 3 minutes. Present them on a round or long rectangle platter. Top each lollipop with a dot of spicy ketchup and decorate with the micro cilantro. In a small container, on the side, serve the Tzatziki sauce.

Hubert Keller

Chef/Owner

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