



Beef Kofta with Tzatziki

Ingredients

- ½ medium yellow onion
- 1 (2-inch) piece of ginger, peeled
- 2 cloves of garlic
- ¼ cup fresh parsley leaves
- ¼ cup fresh mint leaves
- 1 pound ground beef
- 1 tablespoon [Fustini's Pyramid Flake Salt](#)
- pinch [Fustini's Alderwood Smoked Salt](#)
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 2 tablespoons [Fustini's Ginger Crush olive oil](#)
- 2 tablespoons [Fustini's Gremolata olive oil](#), plus more for cooking

Tzatziki

- 1 medium English cucumber
- 1 ½ teaspoon [Fustini's Pyramid Flake Salt](#), divided
- 2-3 medium lemons
- ½ clove of garlic
- 1 cup plain Greek yogurt
- ½ cup fresh dill
- 1/8 cup fresh mint leaves
- 2 tablespoons [Fustini's Garlic olive oil](#)
- ½ teaspoon freshly ground black pepper

Directions

Step 1.

Grate the onion on the large holes of a box grater and place $\frac{1}{4}$ cup of it in a large bowl. Grate the ginger on a Microplane and place 1 tablespoon of it in the bowl. Grate the garlic on the Microplane and add it to the bowl. Finely chop the parsley and mint and add to the bowl.

Step 2.

Add the ground beef, salt, spices, and olive oils and mix quickly and gently with your hands to combine (do not overwork the meat or it will become tough). Form into 30 (2-inch) balls and place them on a baking sheet. Refrigerate for 30 minutes.

Step 3.

Heat grill pan lightly coated with olive oil on medium-high heat. Add the meatballs in batches. Do not overcrowd the pan. Grill, turning occasionally, until brown all over and cooked through about 6 minutes. Remove to a serving platter.

To finish, lightly grill the pitas or naan on the grill pan for about a minute to warm through. Top with kofta and some tzatziki.

Step 4. Tzatziki

Peel and grate the cucumber on the large holes of a box grater. Place in a medium bowl, toss with $\frac{1}{2}$ teaspoon of the salt, and let sit for 15 minutes.

Meanwhile, finely zest the lemons on a Microplane until you have 1 tablespoon. Transfer to a medium bowl. Juice half of a lemon and add 1 Tablespoon of the juice to the bowl. Grate the garlic on a Microplane and add to the bowl of lemon zest. Finely chop the dill and mint and add to the bowl of lemon zest. Add the yogurt, olive oil, the remaining teaspoon of salt, and the pepper and mix to combine.

Using your hands, squeeze the excess liquid out of the cucumber. Add the cucumber to the yogurt mixture and mix to combine. Refrigerate for at least 1 hour.