

ARCHIVED RECIPES

COUNTRY LOAVES WITH SPICY KOFTA MEAT PATTIES**Ingredients:**Gardenia Country Loaves

- 8 slices Gardenia Country Loaves
- 2 tsp white sesame seeds
- 2 tsp black sesame seeds
- 1 tbsp fresh thyme leaves
- 1 tbsp olive oil

Koftas (Spicy Meat Patties)

- 350g minced chicken
- 1 potato, skinned, grated
- 1 tbsp ginger, chopped finely
- 3 cloves garlic, chopped finely
- ¼ large onion, chopped finely
- 1 green chilli, chopped finely
- 1 tbsp coriander leaves, chopped finely
- 3 mint leaves, chopped finely
- 1 tsp turmeric powder
- 1 tsp garam masala
- 1 tbsp corn flour
- ½ egg
- ½ tsp salt
- 1 tbsp corn oil

Baba Ganoush (Eggplant Dip)

- 1½ cup aubergines (eggplants), skinned, cooked
- 1 clove garlic, crushed
- 4 tbsp tahini
- 2 tbsp lemon juice
- ½ tsp ground cumin
- 1 fresh mint leaf, chopped
- 1 tsp olive oil
- 2 tbsp water
- ½ tsp salt



¼ tsp ground black pepper

Asparagus and Orange Salad

100g asparagus, blanched and cut into 5cm pieces

2 oranges, peeled and segmented

2 ripe tomatoes, cut into wedges

100g romaine lettuce leaves, shredded

4 tbsp balsamic vinegar

1 tbsp olive oil

1 tsp sugar

¼ tsp ground black pepper

Cooking Method:

Koftas (Spicy Meat Patties)

1. Preheat oven to 200°C. Grease baking tray with oil.
2. Mix all the ingredients in a large bowl. Knead together to blend well and form a soft dough.
3. Using fingers, shape kofta mixture into 8 small oval meat patties.
4. Place patties in the greased baking tray and grill them for about 20 minutes or until cooked and golden brown.

Baba Ganoush (Eggplant Dip)

1. Blend all the ingredients in a processor to a smooth paste. Set aside.

Gardenia Country Loaves

1. Baste olive oil onto a slice of Gardenia Country Loaves.
2. Sprinkle sesame seeds and thyme leaves on bread.
3. Toast bread slices for 5 minutes or until slightly crispy.
4. Spread Baba Ganoush onto the bread and top it up with a Kofta meat patty. Repeat for the remaining 7 slices.

Asparagus and Orange Salad

1. Put asparagus, oranges, tomatoes and lettuce in a salad bowl. Mix together olive oil, balsamic vinegar, sugar and black pepper to make the dressing.
2. Toss the dressing together with the salad before serving.

Serve Country Loaves with Spicy Kofta Meat Patties and salad.