

Name of Food	Ingredients	Method
Lemony lamb meatballs	<ul style="list-style-type: none"> • 100g stale white bread, blitzed to crumbs • 100ml milk • 600g lamb mince • 2 fat lemons, zested • 2 garlic cloves, crushed • 1 tbsp ground cumin • ¼ tsp ground cloves • small bunch coriander, stalks finely chopped and leaves picked • 2 tbsp olive oil • 250ml natural yogurt • ½ pomegranate, seeds removed 	<ol style="list-style-type: none"> 1. Put the breadcrumbs in a bowl and add the milk. Leave for 5 mins, or until the milk has been absorbed. Add the lamb, lemon zest, garlic, spices, coriander stalks and plenty of seasoning. Mix everything well with your hands, then shape into meatballs, it should make about 30. Cover and chill the meatballs for at least 30 mins, or up to 24 hrs. 2. Heat the oil in a large frying pan, or two smaller ones. Cook the meatballs for 8-10 mins, rolling them around the pan until nicely browned on all sides and cooked through. To serve, arrange the meatballs on a platter. If the yogurt is quite thick, add a drop of water or lemon juice. Drizzle it over the meatballs, then scatter the pomegranate seeds and coriander leaves on top.