



Knorr[®]
PROFESSIONAL

Best
IN THE
BUSINESS

KATH BRECKON | EDUCATION | 10 SERVINGS

TURKEY KEBAB FLATBREAD WITH LEMON MAYO

INGREDIENTS

FOR THE KEBAB

1.25kg Minced turkey

1no. Lemon

20g Knorr Professional Chicken Powder Bouillon

15g Knorr Professional Garlic Puree

100g Frozen spinach, defrosted

FOR THE LEMON MAYO

100ml Hellmann's Light mayonnaise

TO FINISH

10no. Flatbreads

METHOD

FOR THE KEBAB:

- Zest and juice the lemon, reserving the juice for the mayo.
- Place the turkey mince into a mixing bowl then add the KNORR Professional Garlic Puree, KNORR Professional Chicken Powder Bouillon, and zest.
- Squeeze any excess water from the spinach, roughly chop then add to the mix and stir through.
- Shape into a kofta (you can use the mix for sausages or meatballs).
- Place on to an oven tray then chill in the fridge for 20 minutes.

FOR THE LEMON MAYO:

- Place the HELLMANN'S Light mayonnaise into a mixing bowl then add the reserved lemon juice and whisk together.
- Cover and chill until required.

TO FINISH:

- Place the kebabs into the oven at 200°C and cook for 15-20 minutes or until golden and core temperature is reached.
- Warm the flatbreads.
- To serve, place the salad on one side of the flatbread, place the kebab on the other side and drizzle over the lemon mayo.