



Lamb pita breads, Dilmah Peppermint Leaves with Cinnamon infused tzatziki and apple



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- Sub Category Name
Food
Savory
- Recipe Source Name
Tea Inspired Recipes with Peter Kuruvita

Used Teas



Exceptional
Peppermint Leaves
with Ceylon
Cinnamon

Ingredients

Lamb pita breads, Dilmah Peppermint Leaves with Cinnamon infused tzatziki and apple

- 500g lean lamb mince
- ½ Spanish onion chopped
- 1 clove grated garlic
- 1x2cm piece ginger grated
- 1 sprig of curry leaves
- 50g raisins
- 1 stick Ceylon cinnamon
- 1 tablespoon curry powder



- 1 tablespoon curry powder
- Salt

Tzatziki

- 100g Greek style yoghurt
- 50g diced cucumber
- 1 small pinch grated ginger
- Salt and pepper
- 2 tea bags Dilmah Peppermint with Ceylon Cinnamon Infusion
- Squeeze of lemon juice
- 1 apple diced
- 6 pita breads
- Sprig of mint for garnish

Methods and Directions

Lamb pita breads, Dilmah Peppermint Leaves with Cinnamon infused tzatziki and apple For the mince

- Sauté the onion, garlic, curry leaves, cinnamon, ginger and raisins for a few minutes. Add the curry powder and then the mince and cook down for 10-15 minutes till it is all separate, season to taste.

For the Tzatziki

- Mix all the ingredients together and set aside for 1 hour so the tea brews in the yoghurt.

To assemble

- Dice the apple, split the pita bread.
- Stuff the bread with some lettuce, then the mince, add the Tzatziki and sprinkle apple inside, garnish with the mint and enjoy.