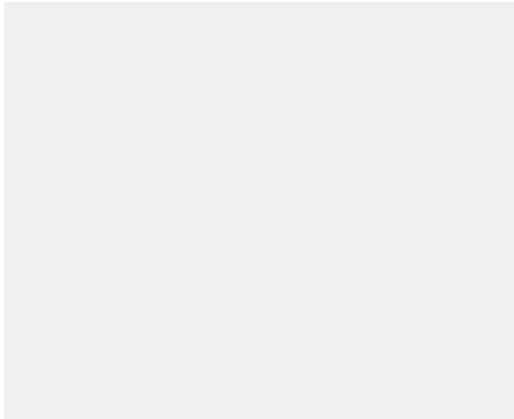




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## Lamburgers with Yoghurt Sauce

(Ideal with Anthony's Pizza Bases  
or Dallas Pomperino Rolls)

### Your ingredients list:

- 750g lamb mince
- ½ cut pecan nuts finely chopped
- 1 teaspoon curry powder
- 3 chopped tomatoes
- 1 tablespoon oil to pan fry

### Yoghurt Topping

- ½ cup Greek style yoghurt
- ¼ cup mayonnaise
- 1 clove garlic crushed
- 1 tablespoon chopped Italian parsley

### Instructions:

Combine mince, nuts, onion and curry powder in large basin and mix well. Shape into patties 2cm thick. Cover and refrigerate until needed. Combine all ingredients in a blender, reifridgerate until required. Cook patties over high heat in oiled pan, 8 minutes each side; serve on Pomperino rolls with sliced tomato and yoghurt sauce.