



Beyti lamb kofte-style kebab wrapped in flatbread Free Recipe 10042025

Description

Recipe

Beyti lamb kofte-style kebab wrapped in flatbread

Beyti is a traditional Turkish dish where lamb kofte-style kebabs are rolled in flatbreads, brushed with garlic butter and grilled until crisp. Finished with a rich tomato sauce drizzled over the top, with salad and a yoghurt dip alongside.

For this recipe you will need a mincer or food processor, 8 skewers (if using wooden skewers, soak in cold water for 30 minutes before using), and a griddle pan or a barbecue.

This recipe is based on the Beyti served at Enver's Turkish Grill in Sheffield. It has been adapted to make it easier to cook in a domestic kitchen.

[Banzai Japan MV](#)

https://www.youtube.com/watch?v=k_vQsyC_F1A

Shopping List

Fruit and vegetables 400g/14oz vine tomatoes, chopped 2 garlic cloves, crushed 2 tbsp chopped fresh mint 2 garlic cloves, crushed mixed salad leaves pomegranate seeds, to garnish Cooking ingredients salt and black pepper 2 tbsp vegetable oil, plus extra for frying pinch of sugar (optional) Dairy, eggs and chilled 15g/½oz butter 50g/1¾oz butter yoghurt dip, tzatziki or cacik Meat, fish and poultry 600g/1lb 5oz diced lamb leg Other 2 tsp tatli biber salças? (Turkish sweet pepper paste) ½ tsp pul biber (Turkish chilli flakes, also known as Aleppo pepper) 4 lavas (Turkish flatbread) or wraps 1 heaped tsp tatli biber salças? (Turkish sweet pepper paste)

<https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9>

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