

Merguez & Rosemary Grills

Merguez seasoned goat mince on rosemary twigs, Great for the BBQ or under the grill

INGREDIENTS

- 500g Goat Mince
- 6 x Rosemary Sprigs
- 1/4 cup sweet paprika
- 2 tablespoons fennel seeds (ground)
- 2 tablespoons cumin (ground)
- 1 tablespoon coriander seeds (ground)
- 2 tablespoons salt
- 1 teaspoon cinnamon (ground)
- 1 teaspoon cayenne pepper
- 3/4 teaspoon black pepper
- Optional: 4 teaspoons powdered sugar

METHOD

1. Place the rosemary sprigs to one side
2. Place the goat mince into a bowl and add all the other ingredients.
3. Using your hands, combine the mince and the ingredients together until mixed thoroughly.
4. Take a handful of the mince mix and roll into a sausage shape, then flatten.
5. Place the rosemary sprig in the middle of the flattened mix and wrap the mix round it - (repeat for the next 5 using all the mix).
6. Grill or BBQ on a low heat for 16 minutes, turning to make sure all sides are cooked.

Serve with salad, pita breads and a yoghurt dip