



Your Chance to Join Chef Paul & Sam's Brigade

Put your Chef-ready Meal® in the fridge as soon as it arrives home

Lamb Kofta Balls Instructions

- o MAKE SURE YOUR MEAT IS ROOM TEMPERATURE BEFORE YOU COOK IT

This is an absolute golden rule on barbecue, and indeed **anytime** you cook with meat.

- o BARBECUEING THE KOFTAS

Make sure the barbie is nice and hot and the flames have died down.

Brush the koftas in olive oil to prevent sticking.

Place on the griddle and cook for approximately 4 minutes on each side - turning only once you have the grill lines. Check they are cooked through before serving.

- o COOKING IN THE OVEN

Preheat your oven and a baking tray to 180C.

Place koftas in the oven.

Cook for 10 minutes - turning once.

- o COOKING UNDER THE GRILL

Preheat the grill (approx. 200C).

Place the koftas on a grill rack in the centre of the oven.

Grill for 4 minutes on each side.

Chef Paul's Top Tip

o BASTE THE KOFTAS

Celebrity Chef and amazing writer Anthony Bourdain once said that people eat a stick of butter every time they eat a meal in a restaurant.

This is because butter gives such amazing flavour. It's salty, decadent, indulgent... The list of adjectives goes on. The point is it's delicious.

If you're barbecuing your koftas grab a little ramekin or bowl and melt a good-sized knob of butter in it. Then use a pastry brush (or spoon if you don't have a brush) and regularly brush or drizzle the koftas. You could even put some garlic or herbs in the butter for extra flavour.

If you're using an oven just baste every couple of minutes.

Use within 3 days of collection/delivery. Keep refrigerated below 5°C.

We cannot guarantee that nuts or nut traces will not be found in our food.

Allergens - Mustard, celery, egg, sulphites

The hygienic containers are made from corn starch and are biodegradable. They will clean (even in the dishwasher) and can be reused many times



Your Chance to Win a Free Bottle of Wine

We want to see how your Barbecue turned out!

Share your plate to your Instagram story and tag us @samschophouse and use #SamsHomeService. Each month we'll pick one lucky winner to receive a bottle of very nice red wine to pair with your dinner!

Award-winning Wines

We also deliver wine from our world-famous, award-winning wine list selected by sommelier George Bergier at take-home prices too.

You can order these online too in our Sommelier's Selection Shop.

Please help Us to Develop This Business & Save Sam's

- o We're an independent family-owned 150-yr-old local business
- o We plan to expand Our Home Service
- o With a broader Sunday Roast menu
- o And other Chop House Classics prepared as Chef-ready Meals
- o We'd love your feedback & ideas to **sams@vicchopco.com**
- o If there's anything you don't like, tell us so we can change
- o And if there's anything you do, **please tell your friends**