

Merguez Lamb Meatballs with Herbed Yogurt & Flatbread

For the Meatballs:

800g ground lamb (or beef/lamb mix)
80g Merguez Marinade (10%)
1 egg (optional, for binding)
2 tbsp breadcrumbs (optional)
Fresh parsley or coriander, chopped

For the Yogurt Sauce:

200 g plain Greek yogurt
1 tbsp lemon juice
1 tbsp chopped mint or parsley
Salt and pepper to taste

Sides:

Warm flatbread (naan, pita, or lavash)

Mixed salad (e.g., cucumber, tomato, red onion, olive oil)

Method

Ingredients

	%	Example Batch (g)
1 MERGUEZ MARINADE 3KG PAIL, SJ# MM12635	10.0%	1,000
2 LAMB (80/20 VL)	90.0%	9,000
	100%	10,000

- For meatballs mix ground meat with Marinade, parsley, and (optional) egg and breadcrumbs for texture. Shape into small meatballs (about 30g each).
- Refrigerate for 1-4 hours to marinate and firm up.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547

