



Kubbe Labaniah

Packet of Nabil Lamb Kubbe
2 kg yogurt
2 tbsp cornstarch
¼ cup chopped mint leaves
3 cloves of crushed garlic
1 cube of chicken stock
Olive oil and salt to taste



Serves

4-6 People



Average

30 Min

step 1

Mix yogurt with cornstarch in a pot on medium heat. Stir continuously in one direction until boiling and then add salt and a cube of chicken broth.

step 2

Fry Nabil Lamb Kubbe in for 2 minutes at 180°C. Reduce heat and continue frying for 3 minutes.

step 3

Add Nabil Lamb Kubbe to the yogurt and cornstarch and boil for 2 minutes. Serve with rice, mint, garlic and olive oil, and garnished with toasted almonds.