



MALTESE SAUSAGE KOPTAS WITH MANGO CURRY SAUCE



INGREDIENTS

- 6 spoons Hellmann's Mayonnaise
- 3 Maltese sausage
- Chopped parsley
- 1 red bell pepper
- 2 spoons bread crumbs
- 2 spoons grated Parmesan cheese
- Zest of 1 lemon
- 100g chopped cashew nuts
- 1 small onion
- 1 fresh mango
- 1 teaspoon curry powder
- 1 teaspoon smoked paprika
- Juice of 1 orange



METHOD

- 1** Skin off the Maltese sausage and place the sausage meat in a mixing bowl.
- 2** Mix with the chopped parsley, chopped bell pepper, lemon zest, bread crumbs and parmesan.
- 3** Mould the sausage meat into koftas according to your desired size. Skewer the meat into cocktail sticks. Allow resting for 1 hour in a refrigerator. Grill just before serving.
- 4** Meanwhile prepare the curry sauce. Peel and finely chop the onion, cook in a drizzle of olive oil until soft. Peel and chop the mango, add to the onion, sweat for a couple of minutes, stir in the curry and paprika, and toast the spices for a further minute.
- 5** Squeeze in the orange juice and take off the heat. Allow cooling. Whiz into a smooth puree and blend in the mayonnaise.
- 6** Serve the grilled koftas accompanied with the curry sauce sprinkled with chopped cashews.