



A RECIPE BY ANNA POLYVIOU

KEFTEDES

Pork & Lamb, Two-Ingredient Pita

MAKES

18–20 keftedes

PITA

Makes 8

FRY

8–10 min

SERVE

Warm



MEET ANNA

Award-winning pastry chef, cookbook author and TV personality with a signature hot pink mohawk. Anna trained at Pierre Hermé in Paris and Claridge's in London, led pastry at Shangri-La Hotel Sydney for 7.5 years and spent five years as a guest judge on MasterChef Australia. Her first shop, POLYVIOU, opens at the end of 2026.

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KEFTEDES

Pork & Lamb, Two-Ingredient Pita



INGREDIENTS

KEFTEDES

- 150 g pork mince
- 150 g lamb mince
- 1 medium potato, peeled, finely grated and squeezed to remove most of the liquid
- 1 medium onion, finely chopped or grated
- 1 egg
- ½ cup (35 g) fresh breadcrumbs
- ¼ bunch flat-leaf parsley, finely chopped
- ¼ bunch mint leaves, finely chopped
- Olive oil, to shallow fry

TWO-INGREDIENT PITA

- 2 cups (300 g) self-raising flour, plus extra plain flour to dust
- 300 g natural yoghurt
- Olive oil, to fry

TO SERVE

- Tzatziki, tomato, cucumber, red onion, herbs and lemon

METHOD

THE KEFTEDES

- 1 Mix and roll.** Place the mince, potato, onion, egg, breadcrumbs and herbs in a bowl, season well and mix to combine. Roll into 1 tbsp-sized balls (you should make about 18–20) and set aside on a tray.
- 2 Shallow fry.** Place a medium frypan over medium heat and add enough olive oil to cover the base. Working in batches, fry the keftedes, turning frequently, for 8–10 minutes until golden and cooked through. Drain on paper towel.

THE PITA

- 3 Make the dough.** Place the flour and yoghurt in a medium bowl and mix by hand until combined. Turn onto a floured bench and knead until smooth. Divide into 8 equal portions and roll out into 15 cm rounds.
- 4 Cook the pita.** Drizzle a little olive oil into a medium frypan over medium heat. In batches, cook the pita for 2 minutes on each side or until lightly golden.

TO SERVE

- 5** Serve the keftedes warm with the pita, tzatziki, tomato, cucumber, onion, herbs and lemon.

KEFTEDES SAUSAGE ROLLS · ASSEMBLE & BAKE

- 1 Roll.** Cut each pastry sheet in half. Pipe or roll approximately 250 g of filling along each strip. Brush one edge with egg wash, roll tightly and seal. Chill for 30 minutes.
- 2 Portion.** Cut each roll into 10 canapé-sized pieces (4–5 cm each). 10 pastry sheets make 20 long rolls.
- 3 Finish.** Brush with egg wash and sprinkle with white sesame seeds and sea salt.
- 4 Bake.** Bake at 190°C fan-forced for 22–25 minutes, until deeply golden and the internal temperature reaches 75°C.

EGG WASH Whisk the 5 egg yolks with the 100 ml milk and use for sealing and glazing.