

## Burra kebab



**45:18**

**This recipe is available for:**

- Convotherm mini

**Accessories:**

- 1/1 GN Granite enamelled tray, 40 mm deep, 3004034

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Combi-steam

00:08 | -

1

HP 2

**Stage 1**  
200 °C

Steam

00:04 | -

1

HP 2

**Stage 2**  
180 °C

RECIPE

### Ingredients

1	kg	Lamb chop
20	g	Ginger Garlic paste
1	pinch	Salt
30	g	Raw Papaya Paste
1	pcs	Lemon juice
300	g	Hung curd
10	g	Red chilli powder
20	g	Garam masala
5	g	Cardamon powder
10	g	Roasted Jeera powder
10	g	Kashmiri Degi Mirch powder
5	g	Kasthori methi
10	g	Chaat masala
50	g	Ghee

### 1. Food Preparation

Marinate Lamb chop with Ginger Garlic Paste and add Salt, Degi Mirch powder & Raw papaya paste for at least 4 Hours. Then squeeze the lamb chop add Tandoori marination and marinate for 6 hours before cooking to get best result.

### 2. Cooking Instruction

Place the kebab on the granite enameled tray.

### 3. Food Serving Instruction

Pour Ghee and sprinkle chaat Masala on the top and garnish with chopped coriander and lemon wedge before serving.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food safe core temperature has been achieved prior to service.