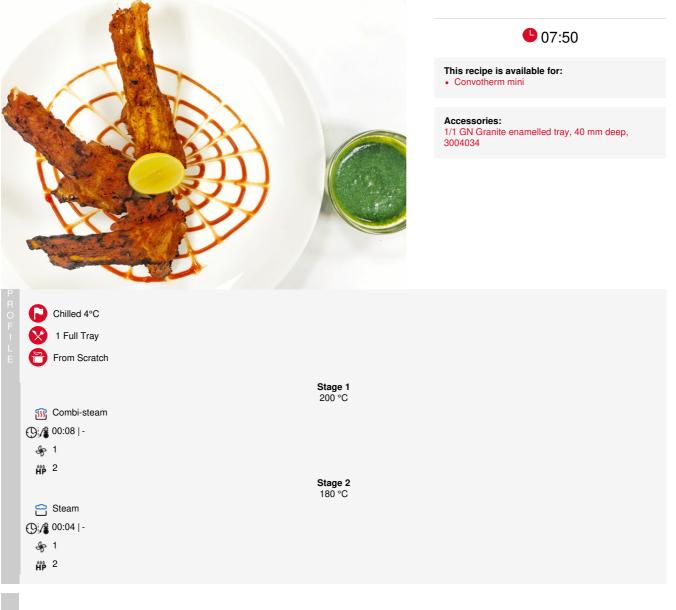


## **Burra kebab**



Ingredients				1. Food Preparation	
	1 20 1	kg g pinch	Lamb chop Ginger Garlic paste Salt	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 margination and marinate for 6 hours before cooking to get best result.	
	30	g	Raw Papaya Paste	2. Cooking Instruction	
	1	pcs	Lemon juice	Place the kebab on the granite enameled tray.	
	300	g	Hung curd	3. Food Serving Instruction Pour Ghee and sprinkel chaat Masala on the top and garnishe with chopped corriander and lemon wedge before serving.	
	10	g	Red chilli powder		
	20	g	Garam masala		
	5	g	Cardamon powder		
	10	g	Roasted Jeera powder		
	10	g	Kashmiri Degi Mirch powder		
e: Inform king setti	5 g Kasthori methi Information emanaling from Welpilit 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 ing settings are guides only. Adjereat Krassallags to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to				
vice.	50	g	Ghee		