

Dahi Kebab



43:00

This recipe is available for:

- Convotherm maxx

Accessories:

- 1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

PROFILE

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

Stage 1
210 °C

- Convection
- 00:08 | -
- 3

RECIPE

Ingredients

500 g	Hung curd
500 g	Cottage cheese
20 g	Chopped Corriander
20 g	Chopped Ginger
20 g	Chopped green chilli
10 g	Salt
10 g	Red chilli powder
20 g	Garam masala
5 g	Cardomon powder
10 g	Roasted Jeera powder
200 g	Refined flour
10 g	Chaat masala
50 g	Ghee

1. Food Preparation

Grate the Cottage Cheese , Add the Hung curd and other ingredients & Seasoning and then add the refined flour for the binding Purpose. Make small round and flattern shape Ball and place them on teflon coated baking tray.

2. Cooking Instruction

Grill the kebab.

3. Food Serving Instruction

Place 6 pcs in a portion pour Ghee and sprinkel chaat Masala on the top and garnished with chopped corriander and lemon wedge.