

Lamb Shank “Kuah Kari”



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This recipe is available for:

- Convotherm maxx


Accessories:

1/1 GN Stainless steel pans, unperforated, 60 mm deep, 3013030

P R O F I L E

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

Stage 1
160 °C

 Combi-steam

 03:00 | -

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R E C I P E

Ingredients

4	pcs	Lamb Foreshank á 500 g
3	l	Vegetables Stock
4	pcs	Lemongrass
8	pcs	Lime Leaf
2	pcs	Cinnamon Stick
6	pcs	Cardamom
10	pcs	Clove
4	pcs	Onion
2	tbs	Ginger, chopped
2	tbs	Garlic, chopped
1	tsp	Turmeric Powder
1	tsp	Chili Powder
1	tsp	Cumin Powder
1	tsp	Coriander Powder
2	tbs	Yoghurt Plain
4	pcs	Tomato
1	pcs	Curry leaf
0,5	tsp	Black Pepper, crushed
2	tbs	Meat Curry Powder
100	ml	Cooking Oil
1	tbs	Salt

1. Food Preparation

Wash and clean lamb shank, arrange lamb shank in GN 1/2 combine all other ingredients, stir it make sure it's mixed well. Cover with tray.

2. Cooking Instruction

Preheat Oven as per oven setting

3. Food Serving Instruction

Served with Steamed Rice or baby Potato and Fried Curry Leaf