

Lamb Shank “Kuah Kari”



34:57

This recipe is available for:

- Convotherm maxx

Accessories:

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

PROFILE

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

Stage 1
160 °C

Combi-steam

03:00 | -

3

1

RECIPE

Ingredients

- | | | |
|-----|-----|-------------------------|
| 4 | pcs | Lamb Fore Shank 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 | Mint 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

Note: Information emanates from WMAAT Group and is provided with 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 save core temperature has been achieved prior to service.