

Tandoori Lamb Skewers



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This recipe is available for:

- Convotherm maxx

Accessories:

2/3 GN, Grill grate with bar pattern, non-stick coating, 3012004

PROFILE

- Chilled 4°C
- 1 Piece
- From Scratch

Stage 1
210 °C

Convection

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RECIPE

Ingredients

300-400	g	Lamb Cube
1	tbs	Coriander
1	tbs	Cumin
1	tbs	Cloves
1	tbs	Paprika
1	tbs	Cayenne pepper
1	cup	Plain Yogurt
2	tbs	Garlic Minced
2	tbs	Fresh Ginger Minced
20	ml	Lemon Juice
40	ml	Mint Sauce
40	g	Red Capsicum
40	g	Yellow Capsicum
40	g	Green Capsicum
40	g	Red Onion
1	pcs	Red Chilli
20	g	Fresh Coriander
5	tbs	Tandoori Paste

1. Food Preparation

- Prepare all the fresh ingredients in a large bowl, whisk yogurt together with season salt and pepper. - Place the Lamb cubes with tandoori paste in marinade, toss until they're evenly submerged in the marinade. - Cover with plastic wrap in fridge for 2 hours or more. - Remove from marinade, discard marinade. Thread lamb cube into Wooden Skewers with cube vegetable.

2. Cooking Instruction

- Preheat Convotherm 4 in Convection mode for 220c with Grill grate -cross pattern, Non stick coating - Place the lamb skewers on top of the Grill Grate, grill for 13 minutes. - Ready some side dish like Tzatziki sauce, Chutney or Mint Yogurt Sauce to Serve.

3. Food Serving Instruction

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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 save core temperature has been achieved prior to service.