

## Dahi Kebab



**L** 57:02

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

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

P  
R  
O  
F  
I  
L  
E

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

**Stage 1**  
210 °C

- Convection
- 00:08 | -
- 4

R  
E  
C  
I  
P  
E

**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.