

Tandoori Lamb Skewers



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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

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- Chilled 4°C
- 1 Piece
- From Scratch

Stage 1
210 °C

- Convection
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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	Lemen 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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