

SIEMENS



## Lamb seekh kebab

Yield	Type	Contains	Function	Temperature	Time	Tray Level
6-8 servings	Savory	Mutton	circulated air grill + level 2 steam	200 degree Celsius	30 minutes	3

### Ingredients

- 1 kg lean minced lamb
- 1 egg
- 2 tablespoons green chili paste
- 1 onion, finely chopped
- 1 tablespoon freshly roasted and ground coriander powder
- 1 tablespoon garam masala
- 1 large bunch finely chopped fresh coriander
- 1 teaspoon salt

### Procedure

1. Place the lamb mince in a large bowl
2. Mix in the other ingredients and begin working the minced lamb with your hands.
3. When all the ingredients are nicely mixed, begin pressing down on the meat as you knead it. You've got to achieve that "lace" texture.
4. Once it is all ready, about five minutes of kneading, form the meat into kebab shapes. If you have large skewers, be sure to squeeze the meat onto the skewers.
5. Brush the grill rack with oil, place the prepared seekhs over it. Preheat the oven on the hot air grill function at 200 degrees Celsius with added level 2 steam.
6. Grill the kebabs for 15-20 minutes
7. Serve with your choice of condiments.