



## Mridula Recipe Card

### Lamb seekh kebab

Makes 14

These kebabs are quick and easy to make and they freeze well.

#### Method

Place all the ingredients in a mixing bowl, except coriander leaves, mint, pepper and butter or oil. Knead the Ingredients well until fine. This is important as more the meat is kneaded, the tenderer the kebabs will be. Add the coriander, mint and pepper and mix well. Cover and chill for 30-40 minutes.

Preheat the grill to high. Have 2 tbsp oil or melted butter ready in a bowl.

Divide the mixture into 14 equal sized portions and mould them onto skewers to form a sausage shape. Grill approximately 7.3 cm (3ins) below the heat source for 4-5 minutes. Turn them over and brush the uncooked side with butter or oil. Grill for a further 4-5 minutes, remove and serve immediately.

#### Ingredients

- 1 tsp ground coriander
- 1 tsp ground cumin
- 50ml/2 fl oz double cream
- 25g/1oz soft white breadcrumbs
- 1 medium egg
- 2 tsps garlic puree
- 2 tsps ginger puree
- 3-4 green chillies, finely chopped
- 1 tsp garam masala
- 1 tsp salt or to taste
- 450g/1lb lean minced lamb
- 3tbsps coriander leaves, chopped
- 3tbsp fresh mint leaves, chopped