

A chef
recipe from...



THE CINNAMON CLUB

www.cinnamonclub.com

Home smoked barbequed lamb kebabs

INGREDIENTS

- 400g lamb shoulder half prepared as escalope
- 1 tbsp ginger paste
- 1 tbsp garlic paste
- 1 medium onion fried till golden brown
- 6 green chillies
- 1 tbsp of mint chopped
- 1 tbsp of fresh coriander chopped
- Juice of half lemon
- 2 tbsp of vegetable oil
- 1 tsp papaya paste (optional)

1. In a mixing bowl take lamb and marinate with all the ingredients. Rest for at least 1 hour.
2. Rub the mince evenly along with the spices and fill the lamb escalopes by rolling them inside it.
3. Place them on the hot grill turning them gradually until done.
4. Serve hot with coriander and mint chutney, see overleaf...

Spice mix

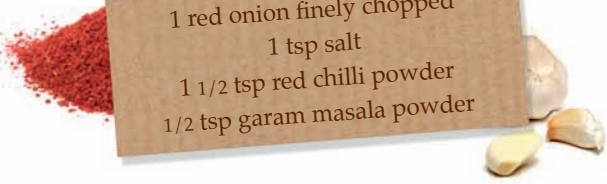
Roast the following spices and pound to a coarse mixture

- 1 tbsp cumin seeds
- 4 black cardamom seeds
- 1 inch cinnamon stick
- 1 tbsp all spice
- 1 tbsp peppercorns
- 2 tbsp cloves
- 5-7 sprigs of rock moss



For the stuffing

- 200 gm lamb mince
- 1/2 inch ginger fine chopped
- 4 cloves garlic fine chopped
- 20 g cheddar grated (other processed cheese could be used)
- 1 red onion finely chopped
- 1 tsp salt
- 1 1/2 tsp red chilli powder
- 1/2 tsp garam masala powder



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Coriander and mint chutney

Roughly chop and wash the coriander and mint in water three times until it is free from sand or dirt.

Mix all the other ingredients well, place it in a grinder and make a fine paste.

Check the seasoning and serve cold

