



Spicy lamb, coriander and yogurt skewers



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Ingredients



1 or 2 cloves of garlic
1 red chilli
1 green chilli
2.5cm piece of root ginger
1 red onion
large pinch black pepper
1x 15 ml spoons plain
yogurt
8 x 15ml spoons fresh
coriander
250g lean minced lamb
red onion rings and lemon
wedges for garnish -
optional



Check the ingredients

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Equipment

- Wooden spoon
- Palette knife
- Tablespoon or measuring spoon
- Sharp knife
- Measuring spoons
- Chopping board
- Plate
- 4 wooden skewers
- Mixing bowl
- Pan stand
- Blender
- Baking sheet





Method



1. Pre heat the oven
200°C (180°C fan),
Gas Mark 6.

2. Peel the cloves of garlic, onion
and root ginger.

3. Roughly chop all vegetables.

4. Place all the vegetables herbs
and yogurt in a food processor.

5. Blitz until thoroughly blended.



Take
care,
blender.



Make the 'meat balls'



6. In a bowl mix the lamb with the blended ingredients.



7. Place on chopping board, make into a fat sausage. Divide into 8. Cover and leave in fridge to become harder.

8. Then, with damp hands shape into 8 balls.



9. Thread onto skewers and bake



- Bake for 15 - 20 minutes in the oven. Use oven gloves to turn the kebabs once or twice to ensure even cooking.



- Make sure that the meat juices run clear – the kebabs will then be cooked. Serve with a garnish of red onion rings and lemon slices.

