



Shammi Kebabs

Serve: 2

Courses: Starters & Snacks

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 500 gms minced meat.
- 2) 2 eggs.
- 3) 1 onion, chopped.
- 4) 5 green chillies, chopped.
- 5) 100 gms chana, soaked overnight.
- 6) 10 pods garlic.
- 7) 1 tsp jeera.
- 8) 4 cardamoms
- 9) 1-inch piece cinnamon.
- 10) 1-inch piece ginger.
- 11) 6 peppercorns.
- 12) 4 red chillies.
- 13) Figaro Pure Olive Oil.

Methods:

Step 1: Boil minced meat with 1 tsp salt till meat is tender. Grind into fine paste.

Step 2: Grind together garlic, cumin seeds, cardamoms, cinnamon, ginger, peppercorns, red chillies and soaked chana into fine paste.

Step 3: Mix both pastes well.

Step 4: Beat eggs and mix with pastes to make a dough.

Step 5: Add finely chopped green chillies and onion to dough. Mix well.

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Step 6: Shape dough into kebabs.

Step 7: Heat Figaro Pure Olive Oil in a pan. Deep fry kebabs till golden brown.

Step 8: Serve hot with sauce or chutney.

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