

Xinjiang Desert Skewers

Cuisine: **Chinese**

Food category: **Lamb/Mutton**



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Company: **Retigo Asia**



Program steps

Preheating: **195 °C**

1	Combination	30 %	Termination by time	08:00 mm:ss	180 °C	90 %	
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Ingredients - number of portions - 10

Name	Value	Unit
leg of lamb	2	kg

marinade, seasoning

Name	Value	Unit
carraway seeds	20	g
soy dipping sauce	5	g
RO water	80	g
spice oil	30	ml

Nutrition and allergens

Allergens:

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	325.8 kJ
Carbohydrate	0.6 g
Fat	18.4 g
Protein	38.3 g
Water	0 g

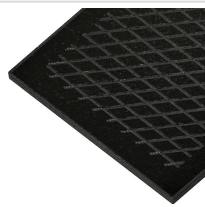
Directions

- ◊ Marinate the mutton evenly with spice oil and marinade, massage by hand for 10 minutes
- ◊ Refrigerate and marinate for at least 24 hours before use
- ◊ Use a grill to cook, and the air convection is heated more evenly during the process
- ◊ Do not sprinkle seasoning powder before baking, take out the powder after half of the time left to avoid over-burning

Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill