



LAMB TANDOORI

RAITA

Ingredients:

500 gr lamb neck (all extra fat removed)
160 g Greek yoghurt
3 tbsp neutral oil
3 tbsp red wine vinegar
4 cm ginger
3 cloves of garlic
3 tbsp garam masala
flatbread

Raita

½ cucumber
100 g full yoghurt
1 tsp cumin
bunch of mint
YAKINIKU Szechuan Pepper
YAKINIKU Japanese Smoked Salt

PREP TIME

For the marinade, mix together the Greek yoghurt, oil, vinegar, grated ginger and garlic. Mix this to a smooth marinade, then stir in the garam masala.

Cut the lamb into 3x3 cm cubes. Mix this with the marinade well so that all pieces are covered. Cover and let this marinate for at least 2 hours, but preferably overnight in the fridge.

Once it has marinated for a day, light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. Place the pro set in the Kamado. For this recipe, work with indirect heat. Place the heat shield on the lower level and place the standard grid on the upper level. Now let the Kamado heat up further to 250 °C.

Supplies:

Kamado
pro set
heat deflector
tandoori set
bowl
sieve
grater
wooden cutting board

Kamado set up:

indirect heat

PREPARATION

Let the meat come to room temperature and then thread it onto the tandoori skewers. Then attach the skewers to the tandoori set.

Place the tandoori set in the Kamado. Let this grill for about 10-15 minutes until cooked.

Meanwhile, you can start with the raita, grate the cucumber and drain it in a sieve. Finely chop the mint and add it to the yoghurt along with the cucumber. Season with salt, pepper and cumin.

Remove the tandoori from the grill, wrap it in foil and let it rest for 5 minutes.

Serve the tandoori with the raita. As a side dish, you can choose to add flatbread.