

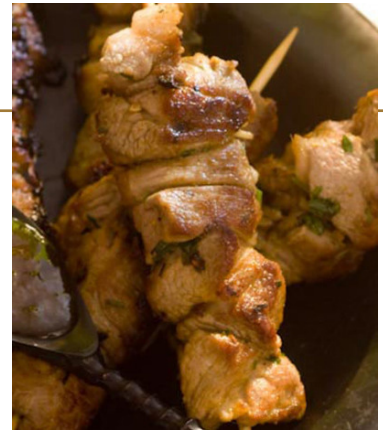
MARINATED LAMB SKEWERS

Serves 4 persons

Preparation time : 15 minutes

Cooking time : 10 minutes

Marinating time : 2 hours



Ingredients

- 800 g boned shoulder of lamb
- 6 tbsp olive oil
- 50 g fresh ginger
- 1 bunch fresh coriander
- 1 small red chilli
- 1 clove of garlic
- 1 level tbsp of curry powder
- 2 cloves
- Fine sea salt

Chop the chilli (washing your hands immediately afterwards), peel and cut the garlic and ginger into small pieces, chop the coriander (leaves and stalks), crush the cloves, mix everything with the olive oil and curry powder, add the meat cut into cubes. Mix thoroughly, leave to marinate for two hours at room temperature.

Put the meat onto skewers and cook them over high heat for 10 minutes, turning halfway through cooking.

Add salt to taste.

Reduce the marinade, strain and serve with the skewers.