


# Xinjiang Desert Skewers

Cuisine: Chinese  
Food category: Lamb/Mutton



Author: Gary CHIU  
Company: Retigo Asia



## Program steps

Preheating: 195 °C

1

 Combination

 30 %

 Termination by time

 08:00 mm:ss

 180 °C

 + 90 %



## Ingredients - number of portions - 10

Name	Value	Unit
leg of lamb	2	kg

## marinade, seasoning

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

## Nutrition and allergens

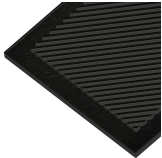
Allergens:  
Minerals:  
Vitamins:

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

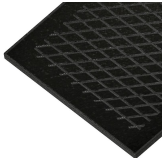
## Directions

- ◇ 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