

★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp
74°C/165°F



30 mins



£10



Serves 4-6

RECIPE

Tikka-Style Lamb And Aubergine Kebabs



INGREDIENTS

700g (1lb 9oz) lamb leg steaks, cut into 2cm (¾in) cubes

2 medium aubergines (eggplants), cut into 1cm (½in) thick slices

For the marinade

4 tbsp natural yoghurt

3cm (1¼in) piece of fresh ginger, roughly chopped

3 cloves of garlic, roughly chopped

1–2 green chillies, roughly chopped, to taste

25g (½ cup) fresh coriander (cilantro), roughly chopped

2 tsp cumin seeds

1 tsp fennel seeds

1 tsp ground turmeric

salt and freshly ground black pepper

METHOD

1. Put the yoghurt, ginger, garlic, chillies, coriander, cumin seeds, fennel seeds and turmeric into a deep jug. Season with a little salt and pepper and blitz to a smooth purée with a stick blender. Alternatively, whizz in a food processor.
2. Put the lamb and aubergines into a bowl and pour the marinade over them, turning them to mix thoroughly. Cover with clingfilm and put into the fridge for a few hours, ideally overnight.
3. When you are ready to cook, thread the lamb and aubergine pieces alternately on to skewers.
4. Grill the kebabs directly for about 20–25 minutes, the grill should be hot 280–300°C (535–570°F). Turn the kebabs frequently, until the meat is cooked and the aubergine is lightly charred at the edges and tender within.



Recipe kindly supplied by
Genevieve Taylor from *The
Ultimate Wood-Fired Oven
Cookbook* (Quadrille, £15)

Photography ©Jason Ingram

