

★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp
74°C/165°F



30 mins



£15



Serves 4-6

RECIPE

Berbere Beef And Green Pepper Kebabs



INGREDIENTS

700g (1lb 9oz) skirt steak, cut into 2cm (¾in) cubes

2 green peppers, cut into 2cm (¾in) pieces

For the berbere spice mix

1 tbsp coriander seeds

1 tsp fenugreek seeds

6 cardamom pods

1–2 tsp ground chilli flakes, to taste

1 tsp black peppercorns

½ tsp allspice berries

½ tsp cloves

1 tbsp sweet paprika

1 tsp ground ginger

½ tsp ground nutmeg

For the spice paste

3 cloves of garlic, crushed

1 tbsp vegetable oil

1 tbsp tomato purée

METHOD

1. Tip the coriander seeds into a small dry frying pan and set over a medium heat to toast for just a minute or so.
2. As soon as you smell the aromas wafting up from the pan, transfer the seeds to a spice mill. Add the fenugreek, cardamom, chilli flakes, peppercorns, allspice and cloves and grind to a powder. Add the paprika, ginger and nutmeg and mix until combined.
3. Put the spice powder into a bowl and stir in the garlic, oil and tomato purée to make a thick paste.
4. Toss the meat with the spice paste until it is thoroughly coated – your hands may be the easiest tools for the job here, as the paste is thick.
5. Cover with clingfilm and chill for a good few hours to marinate, ideally overnight.
6. When you are ready to cook, thread the meat and peppers on to the skewers
7. Grill the kebabs directly for about 15–20 minutes, the grill should be hot 280–300°C (535–570°F). Turn the kebabs frequently until the meat is dark and crisp and the peppers are soft.



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

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