

VEGETABLE SEEKH KEBAB



SERVINGS

1



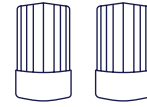
METHOD

SAUTÉ



TIME

1 HOUR



DIFFICULTY

MEDIUM

Executive Chef Tanmoy Majumder created this kebab recipe to help rediscover and experience the lost art of India's culinary magic. The kebab has been part of the daily diet of Indian royalty since as early as 1200 A.D., and by implementing a DoubleTree Cookie, the traditional dish is reimaged in a delicious, sweet form.

INGREDIENTS

GHEE	1 TBSP
CUMIN SEEDS	1 TSP
GARLIC (CHOPPED)	1½ TBSP
GINGER (CHOPPED)	1 TBSP
LARGE CARROTS (GRATED)	2
BEANS (CHOPPED)	1 c
POTATOES (GRATED)	½ c
BLACK PEPPER	½ TSP
ALMONDS (CRUSHED)	5-6
KHOYA	½ c
CHEESE (GRATED)	HANDFUL
FIGS (CHOPPED)	2
GRAM FLOUR (ROASTED)	1 c
SALT (TO TASTE)	
DOUBLETREE COOKIE	1
MINT FOAM	
SPICY ORANGE SAUCE	

PROCESS

Sauté ghee, cumin seeds, garlic and ginger until golden brown. Add carrots, beans, potatoes, black pepper and salt. Let cook for a few minutes. Then add almonds, khoya, cheese, figs and gram flour to make mixture into dough.

Combine the DoubleTree Cookie and a little water to make semi-hard dough. Settle the DoubleTree Cookie dough on the tandoor rod in thin layer; let rest for 3 minutes. Then above the DoubleTree Cookie dough layer, add a layer of vegetable seekh mixture. Put the seekh inside the tandoor and roast it for 8-10 minutes, basting with butter. Serve with mint foam and spicy orange sauce.

