


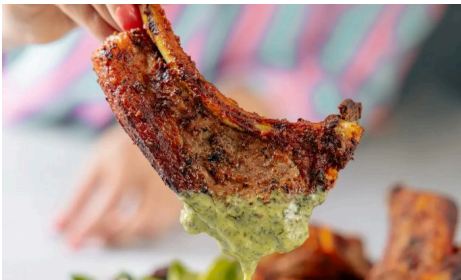
# Tandoori Lamb chops

Cuisine: **Indian**  
Food category: **Lamb/Mutton**



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Company: Retigo UK



## Program steps

Preheating: 180 °C

1


 Hot air

 100 %

 Termination by time

 00:13 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 0		
Name	Value	Unit
lamb chops	25	pcs
green cardamon powder	5	g
white vinegar	100	g
green birdseye chilli paste	2	pcs
ginger / garlic paste	80	g
salt pepper to taste	1	pcs
red chilli powder	7	g
garam masala	10	g
green papaya	120	g
orange deep food colour powder (optional)	2.5	g
dried fenugreek leaves	45	g
chopped coriander	30	g
melted butter brushing on grill	30	g

Directions

Add all the ingredients together in a bowl and mix thoroughly

Add the lamb chops and coat with the marinade using your hands to mix.

Cover the bowl and leave in the refrigerator for a minimum of 2 hours (or preferably overnight for a deeper flavour).

Cook in your Retigo oven on 180°C for 12-15 minutes, depending on how you want your lamb cooked

Serve with naan bread.