

# SEEKH KEBAB-IN-THE-HOLE

As the name suggests, here we've got a traditional winter warmer with an Indian twist! In place of the usual sausages we've got seekh kebabs encased in a turmeric hued yorkshire pudding and a speedy gravy mildly flavoured with **METHI BLEND** to complete the meal.

Prep  
5 mins

Cook  
45 mins

Heat  


Serves  
4  
with sides

500g **lamb mince**  
225ml **milk** (any type)  
3 large **eggs** - beaten  
115g **plain flour**  
50g **breadcrumbs**  
65g **tomato puree**  
1 **chicken stock cube**

3 tsp



**HALDI BLEND**

4 tsp



**METHI BLEND**

2 tsp



**MIRCHI BLEND**

- 1 Preheat the oven to 220°C/gas mark 7
- 2 Mix 100g flour with 3 tsp **HALDI BLEND** and ½ tsp salt then whisk in the eggs and milk to a smooth batter. Leave to one side
- 3 Mix the mince with 50g tomato puree, the breadcrumbs, 2 tsp **MIRCHI BLEND**, 2 tsp **METHI BLEND** and ½ tsp salt then form into 8 sausages
- 4 When the oven has reached temperature place a roasting tin in the oven with 3 tbsp oil then heat for 10 minutes or until the oil is sizzling hot
- 5 Very carefully place the seekh kebab sausages into the heated roasting tin followed by the batter. Bake for 20-25 minutes or until the pudding is puffed up, browning around the edges (don't open the oven for the first 10 minutes or the pudding will collapse!) and the seekh kebab sausages are cooked through
- 6 10 minutes before the seekh kebab-in-the-hole is ready, in a medium saucepan mix the remaining 1 tbsp flour with the remaining 1 tbsp tomato puree and 1 tbsp oil. Add 300ml water, the stock cube and 2 tsp **METHI BLEND** then bring to the boil and simmer for 5 minutes, whisking occasionally to make a smooth, thick gravy
- 7 Serve the seekh kebab-in-the-hole with the gravy on the side

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**EXTRAS  
#30**

## ALSO WORKS A TREAT WITH...

- Beef or pork mince

## RAISE YOUR GAME BY...

Adding a splash of red wine to the gravy

