

CORIANDER

LAMB SKEWERS


DELI
SPICES



Coriander is also known as dhanya, cilantro or Chinese parsley. The seed is used widely in the process of pickling vegetables and is one of the main traditional spices in our Boerewors.

Serves 8 - 10

Ingredients:

1 kg **Lamb Dhanya Sausage (made using Dhanya Sausage Ready Pack 03653012)***
3 g (2 tsp) **Coriander Ground (08185005)**
5 g (1 Tbsp) Fresh coriander, chopped
20 Skewers

Method:

- 1 Preheat an oven to 180°C.
- 2 Remove the sausage meat from the casing and add the Coriander Ground and fresh coriander. Mix together until well combined.
- 3 Form the meat mixture into 40 oval shaped meatballs (± 25 g each). Thread 2 meatballs onto each skewer.
- 4 Place the lamb skewers onto a greased baking tray and bake in the preheated oven for ± 20 minutes.

Chef's Tip: Serve with corn succotash.

Corn Succotash Ingredients:

30 ml (2 Tbsp) Oil
75 g (½ medium) Red onion, finely chopped
50 g (½ medium) Carrot, finely diced
40 g (1 medium) Leek, finely chopped
50 g (1 stalk) Celery, finely chopped
10 g (2 cloves) Garlic, crushed
400 g (4 cobs) Corn, cut off the cob
3.5 g (1 tsp) **Chicken Stock Powder Ready Pack (08267010)**
125 ml (½ cup) Water
2 g (1 tsp) **Smoke Flavoured Paprika (08094010)**
1 g (½ tsp) **Aromatic Garum Masala (08405010)**
1 g (1 tsp) **Oregano Rubbed (08216002)**
2 g (1 tsp) **Barbeque Spice (04018010)**
10 g (2 tsp) Butter
5 g (1 Tbsp) Fresh coriander, finely chopped

Method:

- 1 Heat the oil in a pan and sauté the onion, carrot, leek, celery and garlic until soft.
- 2 Add the corn and cook for ± 2 minutes.
- 3 Add the Chicken Stock Powder and water. Simmer until all the water has evaporated.
- 4 Add the Smoke Flavoured Paprika, Aromatic Garum Masala, Oregano Rubbed and Barbeque Spice and cook for ± 1 minute.
- 5 Add the butter. Remove from the heat.
- 6 Add the coriander to serve.

Chef's Tip: Beef can be used to replace the lamb in the dhanya sausage.

*Ask your Deli Spices Representative for meat block and recipe.