



# SPICY MEAT KEBABS



## QimiQ BENEFITS

- Keeps grilled meats moist for longer



15



easy

## INGREDIENTS FOR 6 PORTIONS

**125 g** QimiQ Classic, unchilled

**3 tbsp** Bread crumbs

**500 g** Minced meat

**3 tbsp** Lemon juice

**1 tbsp** Parsley, finely chopped

**1 tbsp** Garlic, finely chopped

**1 tbsp** Oregano, finely chopped

Salt and pepper

Olive oil, to brush

## METHOD

1. Whisk QimiQ Classic smooth. Add the bread crumbs and mix well.
2. Add the minced meat and seasoning, mix well and chill for 2 hours.
3. Form into long rolls and push onto skewers.
4. Brush with olive oil and slowly grill until done.