SPICY MEAT KEBABS

QimiQ BENEFITS

- Keeps grilled meats moist for longer

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easy

INGREDIENTS FOR 12 PORTIONS

250 g	QimiQ Classic, unchilled
90 g	Bread crumbs
1 kg	Minced meat
90 ml	Lemon juice
10 g	Flat-leaf parsley
20 g	Garlic, chopped
10 g	Oregano
	Salt
	Pepper

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.