



SPICY MEAT KEBABS



QimiQ BENEFITS

- Keeps grilled meats moist for longer



15



easy

INGREDIENTS FOR 12 PORTIONS

250 g QimiQ Classic, room temperature

90 g Bread crumbs

1 kg Ground meat

90 ml Lemon juice

10 g Parsley

20 g Garlic, minced

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.