



LAMB TANDOORI – TRADITIONALLY KNOWN AS TANDIR KEBAB

LEVEL OF DIFFICULTY: EASY

INGREDIENTS

- 3 kg lamb leg (without bones, frozen)
- 400 g lamb loin (frozen)
- ½ tsp of salt
- ½ tsp black pepper
- 1 tbsp of cumin
- 1 tbsp dry thyme

METHOD

1. Place the frozen lamb leg and loin directly into your pot and sprinkle with the salt, black pepper, cumin and dry thyme. Close the pot with the lid and set it on your stove top at lowest heat.
2. Leave to cook for 2.5 hours and do not open the lid. Once the pot is sealed shut, the steam lock feature of the iCook pot will cook the meat tenderly and efficiently without any air.
3. Remove from heat and your lamb tandoori is ready to serve!