



BERENJAK

KABAB KIT

IN THE BOX

- 2 x wide kabab skewers
- 3 x narrow kabab skewers
- 1 x koobideh kabab mix
- 1 x jujeh kabab mix (dairy)
- 1 x lavash bread (gluten, sesame)
- 1 x sangak bread (gluten, sesame)
- 1 x mast o khiaar (dairy)
 - 1 x rose and mint
 - 1 x mint oil
- 1 x kashk e bademjoon
 - 1 x kashk (dairy)
 - 1 x fried mint dressing
 - 1 x crushed walnuts (nuts)
 - 1 x fried onions
- 1 x hummus
 - 1 x hummus topping (nuts, gluten)
 - 1 x cold pressed rapeseed oil

YOU WILL ALSO NEED

- 4 x tomatoes
- 1 x cucumber
- 1 x lemon
- 1 x white onion
- Butter



INSTRUCTIONS

Refrigerate everything upon delivery and consume by Sunday.

1. Skewer 7 pieces of jukeh on each narrow skewer.
2. Split your koobideh mix in half. With wet hands (to stop it from sticking) form sausage shaped patties and thread onto the wider skewers. Set aside.
3. Skewer your tomatoes on a narrow skewer.
4. Peel and slice the onion, and season with salt. Put in a bowl ready to serve.
5. If you're using a barbecue, light your coals now. If you're using an oven, set it to its highest grill setting. If it can't grill with the door open, you'll need to use a barbecue.
6. Plate up your mazeh, with all their toppings. For your mast o khia, dice up some cucumber and add to the top.
7. Using scissors, cut your sangak into 6 pieces.
8. When your coals are ready, start grilling the jukeh kababs and the tomatoes. Turn regularly until cooked through. This should take about 15 minutes.
9. Add the koobideh to the barbecue when the jukeh is halfway done. Turn regularly. All the kababs should be ready at the same time.
10. Fold the lavash into 4. Grill both breads, brushing them with melted butter.
11. Serve the sangak with your mazeh.
12. Serve the kababs and tomatoes, using the lavash as a base to catch all the juices. Enjoy!

