



VENISON SEEKH KEBABS

with Coriander & Mint Sauce

Makes 4-6 medium sized kebabs | Serves 4, when served with naan and salads

INGREDIENTS

For the kebabs

80ml rapeseed oil, plus extra to brush the kebabs

300g red onion
(1-2 large, ~3 medium)

4 cloves garlic

2" piece of ginger

1 fresh chilli, green or red

2 tbsp medium curry powder

1 tbsp each: ground garam masala, ground cumin, ground coriander, ground black pepper

½ tbsp chilli powder

Bunch fresh coriander
(approx 20g)

500g venison mince

Salt, to taste
(start with ½ tbsp)

For the Sauce

1 bunch mint

1 bunch coriander

1 green chilli

3 tbsp Greek yoghurt

Salt, to taste



METHOD

To make the kebab mix

1. Grate the onion coarsely using a box grater. Add to a small saucepan with the rapeseed oil and saute over a medium heat till soft and starting to colour. They will release a lot of liquid, most of which should boil off. This will take 10-15 minutes
2. Meanwhile, grind the ginger and garlic to a smooth paste - either using a fine grater, mortar and pestle, or mini food processor. Add the chilli (remove the seeds if you prefer less heat) and grind this to a paste as well.
3. Add the ginger/garlic/chilli paste to the saucepan with the onions and saute till fragrant. Stir frequently as the garlic will stick - add a splash of water to loosen it if this happens. Cook till any raw smell disappears, and the garlic starts to caramelize.
4. Remove the saucepan from the heat, and transfer the contents to a sieve set over a bowl. Drain off all the excess liquid - if you add all of this to the mince, it can make the kebab mix too wet and hard to work with.
5. Add the drained onion mix to a bowl, and combine with all the dry ground spices. Finely chop the coriander leaves

NOTES

and add them to the mix as well. Stir well to ensure all the spices are evenly distributed. Finally, combine the mince with the onions, spices and salt. Use your hands to really incorporate the spices well.

6. Take a small spoonful of the mix and fry it, if you want to test the spice levels before making the kebabs. You can always add more chilli, but you can't take it out! If you think the mix is a touch dry, you can incorporate some of the drained onion juices.
7. Once you're happy with the mix, it can be stored in the fridge for 3 days. It's easier to work with once fully chilled (2 hours in the fridge), but you can use the mix straight away if you need to.

For the coriander & mint sauce

Start by picking the leaves from the mint stalks. Combine the mint leaves, coriander leaves and stalks, chilli and yoghurt in a blender and blitz until smooth. This is best done just before you want to use it.

To cook the kebabs

Shape into kebabs - it's easiest to do this using a piping bag packed with the mix, onto oiled trays. Aim for a sausage shape about 1" diameter. Thread onto skewers if using - the best are large, flat skewers (Seekhs) from where this kebab gets its name. Brush lightly with rapeseed oil. Alternatively, you can shape them using your hands onto soaked bamboo skewers.

These kebabs do best on a charcoal (or gas) BBQ - though be careful when turning them. Grill them for approximately 8 minutes, turning as regularly as possible, and basting with the reserved onion liquid.

They can also be cooked using your oven: under the hottest grill setting or in a very hot (300C) fan oven, for approx 10 minutes. If using a fan oven, the kebabs don't need to be turned. They should still just be pink in the middle when you take them out - rest for 2 minutes before eating them.

Recipe courtesy of
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Finzean Estate Farm Shop