Konya oven kebab

Whole recipe

Ingredients

1 kg	Diced lamb
20 g	Salt 1 tbsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Rest the boneless lamb for a day before cooking.
2. Sprinkle the salt in a large tray (copper if you have it), add the meat and mix well.
3. Place the tray in a well-heated oven. While it cooks, turn the pieces over with a wooden stick every 3-4 minutes until browned and cooked through.

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1113 (Konya Büyükşehir Belediyesi)
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