

# Ginger Paste Adraki Boti

## Ingredients

Lamb Boti (Boneless cubes).....	1 kg
Malt vinegar .....	160 ml
Salt to taste	
Butter .....	20 gms
Hung curd .....	300 gms
Gram flour.....	50 gms
Turmeric .....	5 gms
Red Chilli Paste .....	30 gms
Farmer Brands Ginger Paste.....	120 gms
Oil.....	50 ml
Farmer Brands Garam Masala .....	10 gms
Garlic paste .....	30 gms
Chat Masala to sprinkle	

## Preparation

- The Lamb – clean and cut into small pieces, poke it using a fork. sprinkle 120 ml malt vinegar and keep aside for 30 mins.
- The Yoghurt – take about 1 kg yoghurt and hung it in a muslin cloth for 8 hrs in cool temp.
- The Marination – Mix well the Hung curd, add rest of the ingredients, and remaining Malt Vinegar. Leave the Lamb cubes in the marinade for 6 hrs. Adjust the seasoning.
- The Skewering- Remove the lamb cubes from the marinade one at a time and skewer them at least an inch apart, keep a tray underneath to collect the drippings.

## Cooking

- Roast in a moderately hot Tandoor for 10-12 minutes. Remove and hang the skewers for 4-5 minutes to allow the excess moisture to drip off. Baste with Butter and roast again for 3 mins.

## To Serve

- Remove the Lamb Boti from The Skewers, arrange on a serving platter, garnish with lemon wedges and serve hot.

