



MEAT SKEWERS



Tested on model:
CDT-107E



Weight before cooking:
9.030 g
Weight after cooking:
7.450 g



Servings:
24



Recommended tray or
grill:
3 grills for skewers



Total time:
23'

PHASE		%							
1		5%	190°	11'	---	---	H	YES	C
2		75%	150°	12'	---	---	L	YES	C
3									
4									
5									
6									

INGREDIENTS

Mixed meat skewers: 8.340 g
Olive oil: 240 g
Garlic: 60 g
Rosemary: 25 g
Sage: 25 g
Thyme: 10 g
Salt and pepper: 90 g

PREPARATION

Finely mince herbs and garlic, then mix with salt and pepper.

Spread the skewers on a tray, season with the herbs mixture, add oil and massage.
Place the skewers on the grills.

Preheat the oven.

Put the grills in the oven and cook following the program.