



MINI SHEEP SKEWERS



Tested on model:
CDT-107E



Weight before cooking:
3.260 g
Weight after cooking:
2.800 g



Servings:
16



Recommended tray or
grill:
3 t. for skewers



Total time:
7'

PHASE		%							
1		30%	190°	5'	---	---	L	YES	C
2		0%	215°	2'	---	---	H	YES	O
3									
4									
5									
6									

INGREDIENTS

Sheep skewers (25 g): 3.000 g
Barbecue sauce: 150 g
Honey: 40 g
Seed oil: 50 g
Salt: 20 g

PREPARATION

Defrost the skewers at night, then marinate for a couple of hours in a mixture of oil, salt, barbecue sauce and honey.

Preheat the oven.

Place the skewers on the trays and cook following the program.