

# Beef mince kebabs

Cuisine: **Greek**  
Food category: **Beef**


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Company: **Retigo**





## Program steps


Preheating: 250 °C


1


 Hot air


 50 %

 Termination by time

 00:08  
hh:mm

 195 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
olive oil	15	ml
minced beef	500	g
ground cumin	1	g
sweet smoked paprika	1	g
salt	1	g
medium onion, quartered	1	pcs
freshly ground black pepper	1	g

Directions

Mix the beef, cumin, paprika, salt and plenty of freshly ground black pepper together in a bowl. Divide the mince mixture into 8 portions and press each portion firmly onto flat skewers, each one around 10–12cm long.

Preheat the Retigo combi oven with Retigo express grill inside on hot air mode 50%, 250C, after preheating set the temperature to 195C and grill the lightly oiled kebabs for 8 minutes.

Add the onion wedges to the griddle for the last 3 minutes of the cooking time and griddle until lightly charred.

Serve with a dip to your choice.

## Recommended accessories



Vision Express Grill