

## Tandoori Mixed Grill

Serves 6 people.

For the marinade

- 2 tsp ground cardamom
- 2 tsp ground cumin
- 2 tsp ground coriander
- 2 tsp ground turmeric
- ½ tsp ground cinnamon
- ¼ tsp ground cloves
- freshly grated nutmeg
- 2 tbsp Kashmiri chilli powder
- ½ tsp cayenne pepper
- 50g fresh root ginger, grated
- 6 garlic cloves, crushed
- 500g full-fat yoghurt
- 1 lemon, juice only
- salt and freshly ground black pepper

For the mixed grill

- 6 thick lamb cutlets, French-trimmed
- 6 chicken thigh fillets, skinned, flattened out and slashed
- 12 large raw king prawns, shelled, tail tip left on, deveined
- 400g salmon fillet, skinned

For the Seekh Kebab and Lamb samosa

- 1 kilo lean minced lamb
- 1 egg
- 2 tablespoons green chilli paste
- 1 onion finely chopped
- 1 tablespoon freshly roasted and ground coriander powder
- 1 tablespoon garam masala
- 1 large bunch finely chopped fresh coriander
- 1 teaspoon salt
- 1 potato par boiled
- 150 g frozen peas
- 4 Sheets of filo pastry (ready rolled)

For the Raita

- 1 large cucumber
- 2 spring onions
- Bunch of mint leaves
- 250 g full fat yoghurt

