

LAMB TANDOORI IN PITA POCKETS



0 made it | 0 reviews



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Dining at the opulent Dorsett Grand Subang which is nestled in the heart of Subang Jaya, is an endless pleasurable affair with the vast international and local specialities available. Represented by Raventhran a/l Jayatheeson & Khairul Akmal Arbaei.

- Sub Category Name
Combo
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1



Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

LAMB TANDOORI IN PITA POCKETS



Lamb Loin

- 2 tbsp chilli powder
- 3g yogurt
- 5g ginger
- 5g garlic
- Seasoning, to taste
- 1 lamb loin

Mixed Vegetable Raita

- 20g cucumber
- Lime juice, to taste
- 5g red chilli
- Salt, to taste
- 20g carrot
- 20g onion

Dilmah Pure Peppermint Leaves Chutney

- 100g mint leaves
- 30g Dilmah Pure Peppermint Leaves
- 20g green chilli
- 20g onions
- Lime Juice, to taste
- 10g garlic
- Yogurt, to taste
- Salt, to taste

Methods and Directions

LAMB TANDOORI IN PITA POCKETS

Lamb Loin

- Blend all ingredients together. When a paste is formed rub it on the lamb loin.
- Sear the lamb loin before baking in the oven until cooked.

Mixed Vegetable Raita

- Mix all the ingredients and season well.
- Chill before serving.

Dilmah Pure Peppermint Leaves Chutney



- Blend all the ingredients until it thickens and season well.
- Chill before serving.

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