Aperitif brochette with Turkey Ham in Brazilian marinade

10 minutes

15 persons



Ingredients

Ingredients for the brochette

- 500 g Turkey Ham
- 1 red onion
- 10 skewers

Ingredients Brazilian marinade

- 2 cloves garlic
- ¼ bunch coriander
- 1 small red onion & 1 small chilli
- ½ lime (juice and zest)
- Pepper & salt
- 1 dl groundnut oil

Preparation

Clean the garlic and onion, remove the seeds from the chilli.
Add all the ingredients together and chop these finely in a chopper.
Cut the Turkey Ham into cubes, spear these onto a skewer and place them in the marinade.
Take the brochettes out of the marinade and grill them on both sides on the teppanyaki grill.
Place the brochette on a plate and pour over the rest of the marinade.

More tasty recipes on Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be