



# 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.

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