

CALIFORNIA CHEESE STUFFED KEBABS WITH FENUGREEK CREAM CURRY SAUCE

YIELD: 60 PORTIONS

INGREDIENTS

- 16 ounces ground lamb
- 16 ounces ground beef
- 5 ounces fine dry bulgur
- 1.4 ounces olive oil
- 14.8 ounces finely chopped onion
- .8 ounces finely chopped garlic
- .3 ounces ground cumin
- .18 ounces smoked paprika
- .18 ounces black pepper
- .7 ounces kosher salt
- .8 ounces Marin French Petite Breakfast Brie, cut into 3g cubes

METHOD

TO MAKE THE CHICKEN TIKKA MASALA

- 1 Place bulgur into a bowl and hydrate lightly with warm water until softened but not wet.
- 2 In a large mixing bowl combine and mix thoroughly: ground lamb, ground beef, hydrated bulgur, onion, garlic, cumin, smoked paprika and black pepper.
- 3 Portion mixture evenly for 60 kebabs.
- 4 Press a small cube of Marin French Petite Breakfast Brie into the center of each portion.
- 5 Seal meat mixture completely around cheese.
- 6 Shape into oval kebabs.
- 7 Refrigerate until firm before cooking.
- 8 Grill over medium-high heat until fully cooked and lightly charred on the exterior.
- 9 Serve hot so that cheese center is soft and molten. Top with Fenugreek Cream Curry Sauce.



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CHALLENGE CREAM FENUGREEK CURRY SAUCE

- 2 quart Challenge whipping cream
- 1 ounce salt
- .36 ounces turmeric
- .36 ounces paprika
- .08 ounces cayenne
- 1.4 ounces Kasoori Methi (dried fenugreek leaves)
- 4.4 ounces lemon juice
- 7 tablespoons canola oil
- 2 ounces garlic, chopped

METHOD

TO MAKE CHALLENGE CREAM FENUGREEK CURRY SAUCE

- 1 In a large bowl combine: whipping cream, salt, turmeric, paprika, cayenne, Kasoori Methi, lemon juice.
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- 2 Stir thoroughly and set aside.
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- 3 In a sauce pot over medium heat, sauté chopped garlic in canola oil until sizzling and lightly golden brown.
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- 4 Stir in turmeric and cook 1 minute until aromatic.
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- 5 Add cream mixture to pot.
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- 6 Simmer gently for approximately 5 minutes.
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- 7 Do not boil aggressively.
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- 8 Serve warm.

