

by Chef Shankar Krishnamurthy



Recipes

# KEBABS – LAMB

Vol-2



ASK  
ACADEMY OF CULINARY ARTS



# WHAT'S INSIDE...



MEET YOUR  
PERSONAL **FOOD COACH**

ALL YOU WANT TO KNOW  
ABOUT **KEBAB - LAMB**



**LAMB CHAAPLI KEBAB**

**KEBAB SHIKAMPUR**



**PATHAR KA GOSHT**

**AWADHI BOTI KEBAB**



**KAKORI KEBAB**





# MEET YOUR PERSONAL FOOD COACH

**Chef-par-excellence Shankar Krishnamurthy** may have entered the industry by accident but every move he has made after that has endeared him to people who have relished his signature dishes. From Heads of States & Countries to High profile Industrialists, Matinee Idols to Royalty, Socialites to Corporate Giants, Mega Weddings to Pop Concerts, he has the distinction of catering to practically every segment besides the who's who of India. Over a career spanning 3 decades, Chef Shankar has become a brand to reckon with. His expertise includes Indian, Italian, Greek, Thai, Lebanese, Mexican, Chinese, Latin American, Japanese, British, Spanish, American amongst others. What sets him apart, is his ingenious signature twist to every recipe. From a 5-star chef to a serial restaurateur, he has won many hearts through their stomachs and he's here, as your personal Food Coach, to hand-hold you while you whip up his recipes.

Every recipe, every course featured in this Academy, are his indigenous creations with a twist of his own that has evolved over a period of time. He has spent years and years in pursuit of the magic that transforms food into a form of delectable art. ASK is the expression of his love for all things edible. Presenting Shankar Krishnamurthy's signature recipes that have made every foodie in India, sit up and lick their forks off. All these at throw away prices. This is his way of giving back to the foodverse which has given him everything he aspired for. And yeah, don't forget to check out his \$1 meal recipes in his master book. Endearing with a distinct attitude, he is every cooking enthusiast's dream coach. Taste your success with his seasoned ministrations.

Be ready to receive whatever you ASK for...

[Click here to Cook with Shankar](#)

# All you want to know about

## Kebabs – Lamb

Kebabs are various cooked meat dishes, with their origins in Middle Eastern cuisine. Many variants are popular around the world.

In most English-speaking countries, a kebab is commonly the internationally known shish kebab or shashlik, though outside of North America a kebab may be the ubiquitous fast-food doner kebab or its variants. By contrast, in Indian English and in the languages of the Middle East, other parts of Asia, and the Muslim world, a kebab is any of a wide variety of grilled meat dishes. Some dishes ultimately derived from Middle Eastern kebab may have different names in their local languages, such as the Chinese chuan.

Kebabs consist of cut up or ground meat, sometimes with vegetables, and various other accompaniments according to the specific recipe. Although kebabs are typically cooked on a skewer over a fire (tandoor), some kebab dishes are baked in a pan in an oven or prepared as a stew such as tas kebab. The traditional meat for kebabs is most often mutton or lamb, but regional recipes may include beef, goat, chicken, fish.

**Presenting 5 Signature recipes straight from Chef Shankar's repertoire. Enjoy!**







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