



SANDY LEAF
farm

« KEBAB »

Making Instructions





LET'S GET OUR KEBAB ON!

Make your own kebabs easily and
quickly at home



At Sandy Leaf Farm, we want making your own amazing food and drinks at home to be easy and enjoyable. We've written this guidebook to help you make your own delicious kebabs that taste just like your takeaway favourites.

We hope you enjoy making your kebabs as much as we enjoyed developing the recipes. If you ever need any help, we're just a message away via our help centre on our website.



MAKING YOUR OWN KEBABS

After years of dreaming, testing and eating too many takeaways in the name of research, we think we've cracked the secret to making your own kebabs at home. The kit makes three types, but it's the doner kebab that we're most excited about. The seasoning is on point and the finished kebab can be carved with a sharp knife, just like the real thing.

Each recipe produces enough to feed 2-3 hungry people.

Want to make more after using this kit?

We don't make refill kits, but we would recommend going ahead and developing your own signature blend of seasoning. The essential ingredients are chilli, cumin, garlic, coriander and salt, but the possibilities are endless. We love to add hints of smoke by blending in smoked paprika or Chipotle chilli flakes.

What meat to buy?

For the doner and kofta recipes you need 500g of minced lamb per batch. For the shish you need 500g diced lamb. We recommend buying your meat from your local butcher so it's as fresh as possible.

How to store the seasoning sachet once it's opened?

You can use the bag clip to store the seasoning sachet once opened, which should then be stored in a cool dry place.

Yoghurt and mint sauce recipe

For a delicious yoghurt and mint sauce you can mix the following together, which works deliciously with the spicy shish kebabs.

- 1 cup plain yogurt
- ¼ tsp salt, to taste
- 2 scoops of dried mint
- ½ cup grated cucumber



CLASSIC DONER

This is our recipe for a classic doner kebab, which will come out just like a mini version of your takeaway favourite. It makes a really great (if perhaps a little unconventional) dinner party main course, which you can carve at the table.

The birthplace of the modern doner kebab is the town of Bursa in Turkey, where an enterprising restaurant owner decided to try roasting lamb vertically rather than horizontally. The delicacy spread to Europe in the 20th century, and the first doner kebab shop in London opened its doors in 1966.

YOU WILL NEED

- 500g lamb mince
- A little sunflower or vegetable oil
- Oven
- Sharp knife to carve the meat from the kebab

METHOD:

1. Preheat your oven to 200°C (180°C if you are using a fan oven).
2. Add 3 scoops of kebab seasoning and 500g of minced lamb into one of the marinating bags included in the kit.
3. Put on the gloves provided. Blend the mixture thoroughly using your hands. You want the finished mixture to be as smooth as possible, which gives the kebab its unique texture.
4. Cut 10cm off the open end of the casing, this makes the meat easier to feed in.
5. Add a little sunflower or vegetable oil into the casing and squeeze it down to the bottom to make sure all of the inside is coated. This will give the finished product a smooth texture and allow the casing to be easily

removed.

6. Place handfuls of the lamb mince into the casing, and squeeze it down to the end, leaving as few gaps as possible.
7. Continue until all the lamb is in the casing, you will notice that there are still some air bubbles. These will stop the outside of your kebab from having a smooth finish, so you should take the sharp end of one skewer and pierce the casing where each air bubble is. You should then be able to press the lamb down a little more so it is touching the side of the casing all the way down.
8. Twist the top of the casing and use a small length of string to close it, making the ends as flat as possible so that you're left with a cylinder with two flat ends.
9. Lie the filled casing onto a baking tray and leave to cook in the centre of your oven for 20 minutes.
10. After 20 minutes remove the baking tray from the oven and carefully remove the casing. Be careful here as it will be hot.
11. Return to the oven and bake for another 20 minutes, turning after 10.
12. Remove the meat from the oven and allow to cool for five minutes. Thread two skewers lengthwise through the center of the meat, 1cm apart.
13. Hold the meat cylinder vertically using the skewers and carve carefully. This can be done table side for a guaranteed way to impress your dinner party guests.

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MINTED KOFTE

Kofta dishes are found all over the world, but ours is inspired by the classic Turkish şiş köfte, combining minced lamb with mint and a hint of lemon zest. The result is exceptional and pairs beautifully with salad, rice, or wrapped in flatbread with a drizzle of chilli sauce.

YOU WILL NEED

- 500g lamb mince
- Zest of one lemon
- Oven, grill or BBQ

METHOD:

1. Soak 5 wooden skewers in a tray of water.
2. Place the lamb, 3 scoops of kebab seasoning, 2 scoops of dried mint, and the lemon zest into a marinating bag (included in the kit). Using the gloves provided, mix thoroughly with your hands, seal the bag, and leave to marinate in the fridge for 30 minutes.
3. Remove the meat from the bag and divide into 5 equal portions. With slightly damp hands, shape the meat along each skewer into long cylinders.
4. Cook using one of the following methods:

Grill or BBQ: Cook over a medium heat for 8–10 minutes, turning regularly until browned on the outside and cooked through.

Oven: Bake in a preheated oven at 220°C (200°C fan) for 20–25 minutes.
5. Slide the meat off the skewers and serve in a wrap, pitta, or over a fresh salad.



SPICY SHISH

Nothing could be simpler than great quality meat threaded onto skewers and grilled over a hot flame. As it happens there's little that could be tastier either. This recipe uses lamb that's been marinated with our signature seasoning, which is an elevated version of your takeaway favourite.

The lamb in this recipe is marinated for 12 hours, but you can reduce this if you need your kebabs in a hurry!

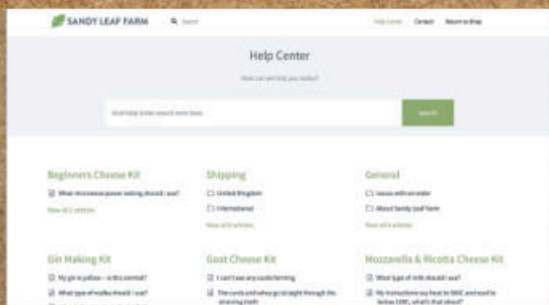
YOU WILL NEED

- 500g diced lamb
- Grill or BBQ

METHOD:

1. The first step is to infuse your lamb with the spices from the kebab seasoning. Add the meat, along with 3 scoops of seasoning into the marinating bag (included in the kit).
2. Using the gloves provided, mix the contents together until it's fully coated. Close the bag and leave to marinate in the fridge for 12 hours.
3. Place 5 wooden skewers in a tray of water to soak for 30 minutes.
4. Remove the meat from the fridge and carefully thread onto the skewers, leaving 1 inch at the base so you have somewhere to hold onto later.
5. Preheat the grill on high. Once it has heated up carefully place the skewers below the grill. Cook for 10-12 minutes, turning every 3-4 minutes. You could also use a BBQ if you have one available.
6. Slip the meat off the skewers and enjoy!

NEED SOME HELP?



We've got plenty of recipe ideas, answers to frequently asked questions, and much more available at our help centre:

www.sandyleaffarm.com

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