

# Plating Guide - Harissa Lamb Samosas

with harissa crème, lemon-mint-cucumber sauce, julienne cucumbers and shallot-vinegar pearls

## Ingredients

- Harisa crème
- Cucumber sauce
- Julienne cucumbers
- Sliced cucumbers
- Vinegar pearls



## Plating Steps

1. Heat aluminium tins in preheated 275 F oven for 20 minutes, with the lid on.
2. Spoon harissa crème and swoosh the sauce on the plate.
3. Place samosas around the plate.
4. Add cucumber sauce near the samosa and garnish with vinegar pearls.
5. Garnish with julienne cucumbers and harissa.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.

