

THE RECIPE

Shawerma

CULTURE

21_08_2021



SHAWERMA

Here is the recipe for the shawerma (or shawarma) that Jesus ate at the dinner in honour of Lazarus. I have modified it a bit by adding a few slices of tomato, which was not in use in Israel at the time, and accompanying it with yoghurt sauce. By the way, it is a great dish for the summer.

Marinade

1 large (or 2 small) cloves of garlic, minced

1 tablespoon ground cumin

1 teaspoon ground cayenne pepper

2 teaspoons smoked paprika

2 teaspoons salt

Black pepper

2 tablespoons lemon juice

3 tablespoons olive oil

Yoghurt Sauce

1 cup Greek yoghurt

1 clove of garlic, crushed

1 teaspoon cumin

Lemon juice

Salt and pepper

To serve

6 pita breads

Lettuce leaves cut into strips

1 sweet onion cut into rings

Tomato slices

Preparation

Combine the marinade ingredients in a bowl.

Add the chicken and use your hands to make sure each piece is covered with marinade.

Marinate overnight or for 24 hours.

Combine the yoghurt sauce ingredients in a bowl and mix. Cover and refrigerate until needed (it will last 3 days in the fridge).

Heat the grill/barbecue (or a large, heavy frying pan) on the cooker to a medium-high temperature. It should not be necessary to oil it because the marinade contains oil and

the thigh fillets also contain fat.

Place the chicken on the grill and cook the first side for 4-5 minutes until well done, then turn and cook the other side for 3-4 minutes (the second side takes less time).

Remove the chicken from the grill and cover with aluminium foil. Set aside to rest for 5 minutes.

To serve

Slice the chicken and stack on a plate together with pita breads, salad, onion, and yoghurt sauce.

To make a wrap, take a pita and spread with the yoghurt sauce. Top with some lettuce, onion, tomato and chicken shawarma. Roll it up and enjoy