

★ **U.K.** ★  
**BBQ**  
 ★ *Week* ★  
 19TH - 28TH AUGUST  
**2017**



\*Cooking time, recipe requires 25 mins preparation and 48 hours marinating

## INGREDIENTS

1 x each kid shoulder, kid leg, kid saddle (including breast) – boned and sliced into 1cm thick pieces roughly 10-15cm

### *For the spice mixture*

½ tsp ground black pepper  
 ½ tsp ground cardamom  
 ½ tsp ground fennel  
 ½ tsp ground cinnamon  
 ½ tsp ground allspice  
 ½ tsp ground ginger  
 ½ tsp sweet paprika  
 1 tsp ground cumin  
 1 tsp ground coriander  
 1 tsp ground turmeric  
 1 tsp Turkish chilli flakes  
 2 tsp sea salt  
 150ml olive oil

### *Wet marinade;*

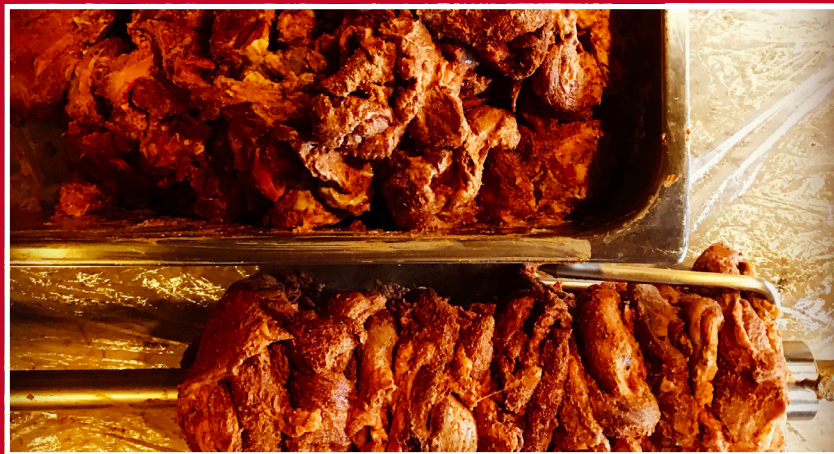
8 cloves garlic, peeled & crushed  
 3 lemons, zest & juice  
 250g Yoghurt  
 3 tsp maldon sea salt

### *Baste*

Suet fat from 1 kid  
 Juice 1 lemon  
 Sea Salt  
 4 cloves garlic, whole  
 1 tsp Turkish chilli flakes

# RECIPE

## Goat Shawarma



## METHOD

1. Up to 48 hours before cooking shawarma mix all spice ingredients and rub into kid meat slices.
2. Mix all wet marinade ingredients and rub into kid meat slices.
3. Thread the meat onto a rotisserie skewer and cook the shawarma over indirect heat for 2 hours
4. To baste: melt the fat and add rest of ingredients. Use a basting mop to baste while shawarma is cooking.
5. Serve with: Flatbread, Sweet cabbage, Onion, Parsley, Seasoning, Cooking juice/lemon dressing, Pickled chilli (optional)

Recipe from James Whetlor at  **CABRITO**  
 Find out more on [Cabrito.co.uk](http://Cabrito.co.uk), Twitter: [@CabritoGoatMeat](https://twitter.com/CabritoGoatMeat), Facebook: [@cabritogoatmeat](https://facebook.com/cabritogoatmeat) and Instagram: [@cabritogoatmeat](https://instagram.com/cabritogoatmeat)