

★ U.K. ★ BBQ ★ Week ★



Indirect grill 2 Hours* £6 4 servings

*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;

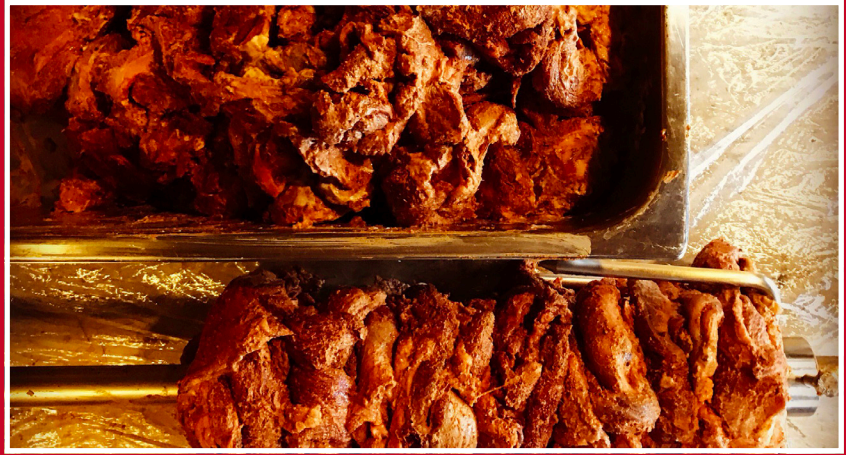
8 cloves garlic, peeled & crushed
3 lemons, zest & juice
250g Yoghurt
3 tsp maldon sea salt

Baste

Suet fat from 1 kid
Juice 1 lemon
Sea Salt
4 cloves garlic, whole
1 tbsp 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, Twitter: [@CabritoGoatMeat](https://twitter.com/CabritoGoatMeat), Facebook: [@cabritogoatmeat](https://facebook.com/cabritogoatmeat) and Instagram: [@cabritogoatmeat](https://instagram.com/cabritogoatmeat)