



Souvlaki

This dish is great served as a main meal in flatbread wraps, either bought or made. For a shared situation just lay the skewers on a platter alongside bowls of salads and dips or minted yoghurt, and a pile of flatbread or perhaps some rice, and allow people to serve themselves.

Prep time: 20 minutes plus marinating time. Cooking time: 10 minutes

Serves 12 as part of a shared table



1 x 2kg leg of lamb, diced 3cm (your butcher might do this for you)

2 tablespoons olive oil

2 cloves garlic, crushed

2 tablespoon thin mint sauce

¼ teaspoon ground black pepper

Zest and juice of ½ a lemon

1 teaspoon sea salt flakes

Combine the lamb with the olive oil, garlic, mint sauce, black pepper and lemon zest in a snap-lock bag or large bowl. Refrigerate for at least half an hour, the longer the better.

In another bowl, combine the yoghurt, mint, lemon juice and thick mint sauce and stir.

Heat the BBQ or a grill plate to a high heat. Thread the lamb cubes onto metal barbecue skewers and cook, turning regularly, until nicely charred on the outside but still pink in the middle – about 10 minutes. Sprinkle with salt and serve.