



Greek Lamb Souvlaki with Homemade Baba Ganoush and Pita Bread Chips

Serves: 4

TASTE OF CATER CARE FACT

Souvlaki is probably Greece's most famous street food, with its origins dating back 2000 years to the Bronze Age, when food was regularly cooked on spits or skewers. Though generally accompanied by tzatziki. This recipe uses baba ganoush, an eggplant dip popular in Levantine cuisine for over 1000 years. Traditionally souvlaki is served with pita bread, a combination that has been enjoyed for more than 2000 years. The first pita bread was made by nomadic Mediterranean travellers who would mix flour and water and leave the dough outside to absorb natural yeast in the air, which allowed the dough to rise before being cooked in an outdoor oven.

INGREDIENTS

- 500gm Eggplant - pierce the skin of each eggplant 2-3 times with a sharp knife.
- 5 Garlic Cloves - peel and finely chop.
- 65ml Lemon Juice
- 80ml Tahini
- 1 tsp Ground Cumin
- 175ml Olive Oil
- ¼ tsp Smoked Paprika
- To Taste - Sea Salt
- 480gm Red Onion - top, tail, peel, halve and finely slice.
- 1 tsp Dried Oregano
- 1 tsp Dried Thyme
- 1/4 tsp Sweet Paprika
- 1.2 Kg Easy Carve Lamb Leg - remove excess fat and sinew and cut into 3cm dice.
- 8 x 10 inch Metal Skewers
- As Required - Extra Virgin Olive Oil Spray
- 2 Pita Bread - cut each into 6 equal strips.
- As Required - Vegetable Oil
- As Required - Oregano Leaves - rinse and drain.

METHOD

1. Pre-heat an oven to a moderate temperature – 160°C.
2. Place the eggplant onto a baking tray, place into the oven and bake for 45 minutes or until the eggplant is cooked through and very tender. Remove from the oven and allow to cool to room temperature.
3. Remove and discard the stem and skin from the eggplant. In the bowl of a food processor, add the eggplant flesh, 2 garlic cloves, 30ml lemon juice, tahini, ½ tsp cumin, 80ml olive oil and smoked paprika. Blend to a smooth puree. Season to taste with sea salt. Place the baba ganoush into a clean bowl, cover with cling wrap and refrigerate until required.
4. In a mixing bowl, add the remaining 95ml olive oil, remaining 35ml lemon juice, remaining 3 garlic cloves, red onion, oregano, thyme, sweet paprika and remaining ½ tsp cumin. Mix to combine. Add the lamb and toss until it is evenly coated with the marinade. Cover with cling wrap and refrigerate for 8 hours.
5. Pre-heat a BBQ to moderate/low temperature.
6. Remove the lamb from the marinade, allowing any excess marinade to drain off. Evenly divide and thread the lamb onto the metal skewers. Lightly season with sea salt and lightly spray with extra virgin olive oil spray.
7. Place the lamb onto the BBQ and cook for 3 minutes on each side or until well browned and cooked to the desired degree. Remove from the heat, cover with aluminum foil and rest in a warm place for 5 minutes.
8. Over a moderate heat, in a saucepan, add and heat the vegetable oil to a depth of ½ cm. Add the pita bread and cook for 15 seconds on each side or until a light golden colour and crisp. Remove from the heat and drain on absorbent paper towel to remove any excess oil.

TO SERVE

Remove the baba ganoush from the refrigerator 30 minutes before serving it. Place into a serving bowl and allow to warm to room temperature. On a serving board or platter, stack the lamb souvlaki and pita bread chips, garnish with the oregano leaves, and serve with the baba ganoush.