



Chicken shawarma

1. In 300 g strained yogurt mix **2 tbsp Shawarma spice mix** and 2 tsp salt and make a marinade.
2. Coat well 4 boneless chicken legs (about 1 kg) with the marinade, add some oil and marinate for at least 30 minutes.
3. String the chicken on skewers, pierced into a potato, cut in half. Place in a roasting pan, pour lightly with oil and bake in an oven heated at 180°C with a fan for about 2 hours. Baste the meat 1-2 times with the leaked fat in the pan.
4. Serve in flatbreads with red onion, tomatoes, parsley and tahini yogurt sauce with lemon and garlic.

Lamb shawarma

1. Remove some of the fat of a 2 kg boneless lamb leg if it's too thick. Score the remaining fat and make a few cuts in the thickest part of the meat to make it even and the marinade can penetrate better.
2. Mix **3-4 tbsp Shawarma spice mix** with 1 tbsp. grated garlic, 1 tbsp grated ginger, 2 tsp salt, juice of one lemon and olive oil and make the marinade.
3. Spread the marinade well on the meat and marinate for at least 2 hours, preferably overnight.
4. Remove meat from the fridge at least 45 minutes before cooking. Put it in a roasting pan with a rack with the fat facing up. Place 2 onions cut into half moons under the rack and pour a glass of water on the bottom of the pan.
5. Cover with foil and bake in a preheated at 180°C oven for about 1.5 hours. Baste with the sauces every 30 minutes.
6. Remove the foil and bake until it gets a golden crust.
7. Let it rest for 20 minutes before cutting.
8. Serve in flatbreads with red onion, tomatoes, parsley and tahini yogurt sauce with lemon and garlic.