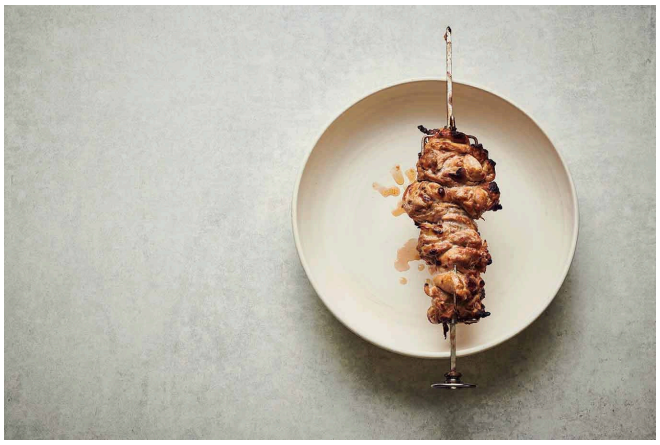
Shawarma

Recipe by V-ZUG Ltd.



oriental chicken on the spit

Preparation	30 Mins
Cooking time	1 Hrs
Portions	8
Appliance	Combair V6000 60 from 2021

Marinade

200 g skinned, chopped plum tomatoes (tinned)

4 tbsp Greek yogurt

2 tbsp lemon juice

1 tbsp herb infused vinegar

1 clove of garlic, crushed

2 tbsp olive oil

1 tsp salt

1 tsp dried oregano

1 tsp mild paprika powder

½ tsp ginger powder

1 pinch of nutmeg

Chicken

1.2 kg chicken thighs, skin and bones removed

Marinade

Purée all the ingredients in a measuring jug and then transfer to a large mixing bowl.

Marinating

Toss the chicken in the marinade. Cover and leave to marinate overnight in the refrigerator.

Cooking

Remove the chicken from the marinade and scrape off any excess marinade. Thread the chicken thighs on the prepared rotisserie spit and secure with the fork.

Line the baking tray with baking paper. Put the rotisserie spit with frame in the top and the baking tray in the bottom shelf position. Insert the food probe into the rotisserie spit and connect it to the cooking space.

Cook on grill setting 3 (high) at a food probe temperature of 72 °C (for about 1 hour).

Cooking steps

(Pre-)heat space to level 3 with Grill

Tips

For convenience, order skinned and boned chicken thighs from the butcher.

Accessories

Rotisserie spit

Baking tray

Food probe

Hand blender or jug blender

Additional information

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