

SYRIAN MEAT SHAWARMA

Ingredients

Half a teaspoon of salt

2 cloves of garlic

Juice of one lemon

4 tablespoons of yogurt

8 tablespoons of tahini

: Tarator sauce

A teaspoon of dry pepper

Quarter teaspoon nutmeg small

A quarter of a small spoon of cloves

Half a teaspoon of Hill

Half a teaspoon of cinnamon

Half a teaspoon of ginger

A small spoon of dry coriander

A small spoon of black pepper

1.5 teaspoon salt

A cup of olive oil tea

Juice of one lemon

Juice of 3 onions

200 grams of yogurt

200 grams of lamb fat or ghee

A kilo of lamb or veal meat

Directions

First, we cut the meat into thin and not thick pieces, and we also have lamb fat that we cut into slices. Seasoning: In the mixer we put yogurt, juice of lemon, olive oil, onion juice, salt, coriander, ginger, cinnamon, cardamom, black pepper, nutmeg, cloves, and dry pepper, then mix the ingredients and pour the mixture over the meat pieces and then mix the meat. With the seasoning, then put the meat pieces in the refrigerator for a day.

The tarator sauce: Put in a yogurt food processor, tahini, juice of one lemon, salt and garlic, then mix them well. In a bowl, put the fat slices on a low heat until maturity, then take out the remaining fat from the bowl and add the meat to the same bowl of fat, then fry it over a high heat and become ready. Wrap beef shawarma with sandwich and sauce, add pickles, parsley and pomegranate molasses and serve.