

Greek – Lance Rosen

Chicken souvlaki, flatbread, minted yoghurt and onion pickle

Chicken marinade ingredients

6 chicken thighs, skin on, bone out

¼ C Praise Italian dressing

3 tbs Nostimini spices

2 tsp Thalassa dry oregano

1 tsp Thalassa dry thyme

1 tsp Heotea citrus salt

4 tbs organic olive oil

Table salt

Serving ingredients

Italian dressing

Lemon olive oil

Citrus salt

Salad ingredients

2 orange sweet potatoes

¼ C dried currants

1 C white wine

½ C white sugar

Dill sprigs to taste

Lemon oil

Olive oil spray

Citrus salt

Flatbread ingredients

300g bread flour

200g plain flour

1 tsp yeast

1 tsp salt

1 tbs sugar

2 tbs organic olive oil

325ml water

Extra flour for dusting

Olive oil spray

Onion pickle ingredients

2 red onions

1 tbs citrus salt

1 tbs Skourati lemon olive oil

1 lemon, juiced

Yoghurt dip ingredients

5 sprigs mint, fresh

500g Tamar Valley plain yoghurt
1 tsp salt

BBQ set up method

Set up the BBQ for direct heat

Chicken method

Marinate the chicken with Nostimini spices, oregano, thyme, olive oil, Italian dressing for a minimum of one hour or maximum overnight

Charcoal grill the marinated chicken until cooked

Allow the meat to rest on a plate to catch all the juices

Chop the meat and dress with some extra Italian dressing, lemon oil and table salt

Mix in any resting juices and some citrus salt to taste

Sweet potato salad method

Boil the washed sweet potato for 10 mins or until just soft

Allow to cool and then peel by hand or with a small knife

Cut into thick rounds and reserve

Bring the wine and sugar to the boil, add the currants and bring back to the simmer for 2 mins and allow to cool in the wine

Spray the clean grill grates with olive oil spray

Charcoal grill the sweet potato and place in a bowl

Anoint with lemon oil

Drain the currants and add as many as you like to the salad

Sprinkle in some dill fronds

Season with citrus salt

Flatbread method

Make the flat bread by mixing the dry ingredients and adding the water and olive oil

Mix until combined

Knead and allow to rest covered in gladwrap (spray dough with olive oil so it doesn't stick)

While the meat is cooking, roll out the flatbreads on a floured board

While the meat is resting, cook the flat breads on a dry grill or frying pan

Once they puff up, flip them over for a few seconds to cook the second side

Reserve

Onion pickle method

Make the pickled onions by peeling and slicing the onions

Cover with lemon juice and lemon oil

Add citrus salt and allow to stand until the onions collapse, around 30-40 mins

Yoghurt dip method

Place the yoghurt in a fine strainer or larger strainer lined with muslin cloth

Drain over a bucket or tub or small pot (to remove excess whey) for one hour, drain longer for a thicker dip

Mix the yoghurt with shredded mint, salt to taste

Serving method

Present the souvlaki open faced on a plate by first placing the flatbreads on the plate, topping with the chopped chicken, pickled onions and dip

Place the sweet potato salad on the side