Lamb Souvlaki

Recipe supplied by Obela.

Ingredients

250 g Lamb leg steaks

1 clove garlic, crushed

1 teaspoon salt

Freshly cracked pepper, to taste

1 teaspoon Greek dry oregano

Juice of half a lemon

40 ml extra virgin olive oil, plus extra for drizzling

Homemade Flat Breads

250 g self-raising flour

250 g Greek yogurt

To Serve

1/4 of an ice burg lettuce, shredded

2 truss tomatoes, cut into thin wedges

450 g tub Obela Everyday Savoury Garlic Hommus

220 g tub Obela Classic Tzatziki

Method:

1. For the flat bread, place flour into a bowl and make a well in the center. Add the yogurt and a pinch of salt. Gently mix until just combined. Turn onto a lightly floured bench, using your fingertips bring the dough together and knead until it is soft and pliable. Take care not to over knead. Return to the bowl, cover with a cloth and set aside for 20 minutes.
2. Slice lamb steaks into 1cm thick strips and place in a bowl, add garlic, sea salt, pepper, oregano, lemon juice and 40ml of olive oil and mix well. Leave to marinate for 10-15 minutes.
3. Thread meat onto 4 metal skewers and set aside.
4. Heat a large grill plate or BBQ on a high heat until smoking.
5. Meanwhile, turn the dough onto a clean benchtop and cut into 6 pieces. Drizzle a little olive oil onto the bench, place a piece of dough on the oil and using fingertips gently press out the dough. Grab a rolling pin, drizzle a little more olive oil over the dough and roll out until the dough is very thin.
6. Heat a large frying pan over a medium high heat, add a drizzle of oil and lay the piece of rolled dough into the pan. Cook for 2-3 minutes or until crisp and golden on one side. Flip and cook for 1-2 minutes. Remove from the pan and place on a plate. Repeat with the remaining 5 pieces of dough.
7. When the grill is hot, add the kebabs and cook for 5-7 minutes on each side. Add another sprinkle of sea salt and pepper to taste. Remove from the grill, sprinkle over a bit more oregano and leave to rest for 2-3 minutes.
8. 8. To build a souvlaki, place a cooked flatbread on the bench, spread with a spoonful of Obela Everyday Savoury Garlic Hommus and a spoonful of Obela Classic Tzatziki down the center. Place a Lamb skewer on the hommus and tomatoes and ice burg lettuce on the tzatziki. Wrap up and pull out the metal skewer. Serve!