



## WILD TWIST OF A DONER KEBAB

### A TASTY AND EASY SUMMER DISH

In the Turkish culture doner (or: döner) kebab gained today's meaning: grilled or broiled meat on a (vertical) skewer or stick. Make your own wild version of this classic take away. It's an easy everyday meal that takes less than 30 min.

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### Ingredients

- Wild meat (e.g. reindeer)
- Soft flatbread (preferably homemade)
- Lettuce
- Tomatoes
- Cucumber
- Red onion
- 100 ml Greek yoghurt
- 100 ml sour cream
- 2 tbsp lemon juice
- 2 gloves of garlic, minced
- 2 tsp cumin
- 1 tsp chili
- 1 tsp cardamom
- 1/2 tsp cinnamon
- Salt and pepper

### Method

Mix all the spices (cumin, chilli, cardamom, cinnamon, salt and pepper) together in a bowl and rub generously on the meat. Tip! For extra flavor, marinate the meat for a couple of hours if possible.

Next, slice the lettuce, tomatoes, cucumber and red onions.

To make a dressing, mix Greek yoghurt, sour cream, and lemon juice. Season with salt and pepper.

When you are ready to eat, fry meat in the pan and cook to your liking. Remember to let it rest a couple of minutes before serving.

Happy cooking & Bon appétit.

🕒 25 min.