**Exotic Kebabs**



**Lebanese Pita Bread**

Makes 6 large or 12 medium pitas

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| Ingredients375gms all purpose flour1 tablespoon olive oil1 cup warm water1 tablespoon sugar2.5 teaspoons or 7g active dry yeast 1 teaspoon salt | Cooking Instructions* Place yeast in a cup with sugar, and 1/4 cup warm water and mix using a whisk until frothy.
* Place wet yeast mixture, flour, olive oil, and salt in a large mixing bowl. Next add warm water little at a time to form soft dough. Knead for about 8 minutes until smooth.
* Cover and let it rest in a warm place for about an hour until double in size.
* Preheat your oven to 250ºC for 40 minutes. Leave a large baking tray in the middle rack.
* Punch air out of dough and divide into tennis sized balls. Roll each ball between your palms to make it smooth, cover with a wet tea towel and set aside for 10 more minutes.
* Pick each ball carefully; dip it in flour on both sides. Using a rolling pin roll out into thin circles like a tortilla.
* Place each pita on a hot tray on the lowest rack of your oven for about 2-3 minutes until puffed up and slightly brown at the bottom. Serve hot. Place it in a breadbasket or wrap in aluminum foil to keep warm.
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| Notes: To make pita pockets, make ping pong sized balls and rest balls of dough for 15 minutes under a tea towel. Next roll them out into 1mm thick flat breads and bake for about 2 minutes until puffed. |

**Salad Fattoush**

Serves 3

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| Ingredients1 large Tomato, chopped into large cubes1/2 large red onion, sliced or cubed1 large cucumber, deseeded and cubed1/2 green pepper, thinly sliced or cubed1/2 red pepper, thinly sliced or cubedflat leaf parsley or mint or coriander leaves, small bunch chopped2 tablespoons Turkish pomegranate molasses2 tablespoon Papa’s Grove extra virgin olive oil1-2 teaspoon sumac1/2 teaspoon salt | Cooking Instructions* Mix together pomegranate molasses, olive oil, salt.
* Place all vegetables in a salad bowl.
* Sprinkle sumac.
* Pour dressing just before serving.
* Stir well and serve chilled.
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| Notes: Fattoush can also be served as a complete meal with bits of crispy pita bread instead of croutons. |

**Doner**

Serves 2-3

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| Ingredients400g chicken thighs , skinless and boneless cut into 1” wide stripsOlive oil for cookingMarinade:1/3 cup thick plain yoghurt unsweetened *(I use Greek)*1 large garlic clove, minced3/4 teaspoon coriander powder1 teaspoon cumin powder1 teaspoon paprika1/2 teaspoon cayenne pepper (optional)3/4 teaspoon onion powder1/4 teaspoon black pepper1 tablespoon tomato paste3/4 teaspoon salt1/2 tablespoon lemon juice1 tablespoon extra-virgin olive oil | Cooking Instructions* Mix marinade in a large bowl. Add chicken and mix to coat well.
* Cover and marinate in the fridge for a minimum of 3 hours, overnight is ideal. Before cooking, bring chicken back to room temperature by leaving it on the countertop for about an hour.
* Thread 2 chicken strips onto each of 8 (12-inch) skewers. Place kebabs on a grill rack coated with cooking spray; grill 4 minutes on each side or until done.
* Alternatively, use a shallow frying pan: Using a tablespoon of olive oil, pan-fry chicken strips for 3-4 minutes on each side until slightly charred and cooked through.

To serve kebabsMake a large platter with kebabs, some fattoush (or thinly sliced tomatoes and onions), homemade [pita bread](http://akispetretzikis.com/en/categories/pswmia-zymes/pites-gia-soyvlaki) and Tzatziki. |

**Chicken Shawarma**

Serves 2-3

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| Ingredients2 tablespoons fresh lemon juice 1 teaspoon allspice powder 1 tablespoon extra virgin olive oil 3/4 teaspoon salt 1/2 teaspoon ground cumin 3 garlic cloves, minced 2 green cardamoms, pounded400g skinless, boneless chicken thighs or breasts cut into 1" wide stripsOlive oil for cooking | Cooking Instructions* To prepare chicken, combine first 7 ingredients in a medium bowl. Add chicken to bowl; toss well to coat. Let stand at room temperature for about an hour or refrigerate overnight.
* Thread 2 chicken strips onto each of 8 (12-inch) skewers. Place kebabs on a grill rack coated with cooking spray; grill 4 minutes on each side or until done.
* Alternatively, use a shallow frying pan: Using a tablespoon of olive oil pan-fry chicken strips for 3-4 minutes on each side until slightly charred and cooked through.

To serve kebabs* Make a large platter with kebabs, some fattoush (or thinly sliced tomatoes and onions), homemade pita bread and Tzatziki.
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| Notes: Freshly ground cumin powder makes all the difference in this recipe. You can make fresh cumin powder by toasting 1/2 tablespoon cumin seeds in a small frying pan for a few minutes until brown and fragrant, then grinding seeds to a fine powder either in a mill or using a mortar and pestle. |

**Greek Chicken Gyro**

Serves 2-3

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| Ingredients2 teaspoons coriander seeds1 clove of garlicgrated zest of 1/2 lemon4 teaspoons smoked paprika1 large pinch chili flakes or to taste 2 teaspoons dry thyme1/2 teaspoon salt¼ teaspoon freshly ground black pepper1 tablespoon extra virgin olive oil2 tablespoons lemon juice400g skinless, boneless chicken thighsOlive oil for cooking | Cooking Instructions* In a [mortar and pestle](https://akiseshop.com/en/products/goydi-marmarino-me-goydoxeri-10x11cm) or a food processor pound the coriander seeds, garlic clove, lemon zest, smoked paprika, chili flakes and dry thyme. Mash or beat until very finely ground.
* Add salt, pepper, extra-virgin olive oil and a tablespoon of lemon juice.
* Stir until all of the ingredients are incorporated and the mixture thickens slightly. Set aside and prepare the chicken.
* Chop the chicken into 1” wide strips and transfer to a bowl.
* Add the marinade and [mix](https://akiseshop.com/en/taxonomies/gantia) until all of the pieces of chicken are completely coated. Let stand at room temperature for about an hour or refrigerate overnight.
* Place a [non-stick pan](https://akiseshop.com/en/taxonomies/tigania) over medium flame and heat until it is smoking. Add a tablespoon of olive oil.
* Add the chicken in batches and cook for 3-4 minutes on each side, until the chicken is cooked through and golden brown on all sides. Do not crowd the pan and do not stir often so the chicken can brown nicely. If you do, it will release its juices and boil instead of brown.
* When ready, add 1 tablespoon of lemon juice.  Stir and transfer to a bowl. Place pan back on heat. Wipe with some paper towels and repeat the same process.
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**Greek Chicken Gyro** (continued)

Serves 2-3

To serve kebabs

* Make a nice platter with kebabs, some fattoush (or thinly sliced tomatoes and onions), homemade [pita bread](http://akispetretzikis.com/en/categories/pswmia-zymes/pites-gia-soyvlaki) and Tzatziki.
* Drizzle the whole platter with extra virgin olive oil, dry oregano, Sumac, salt, freshly ground pepper and serve!

**Tzatziki**

Serves 2-3

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| Ingredients1 cup Greek yogurt1 cucumber1 tablespoon chopped fresh dill or 1 teaspoon dried dill1 garlic clove, minced1/4 teaspoon sugar1/4 teaspoon salt1/4 teaspoon black pepper | Cooking Instructions* Peel cucumber, then halve lengthwise. Using a small spoon scoop out cucumber seeds, discard seeds.
* Next using a box grater grate cucumber, then squeeze dry by either using your hands or placing it in a muslin cloth.
* Mix squeezed grated cucumber with all the above ingredients, serve chilled.
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**Links for Middle Eastern Class**

Papa’s grove olive oil (available at Little Farms and Huber’s) Here is the discount code for Papa’s Grove olive oil. \*COMKIT10\* for 10% discount on their website

[www.papasgrove.com](http://www.papasgrove.com)

You can use the above code during check out when you buy their amazing family-owned olive oil.

Pomegranate molasses (can be replaced with Apple cider vinegar plus some honey) at Mustafa (baking isle) and at Scoop

Boneless, skinless chicken thighs

<https://www.themeatclub.com.sg>

Ground Allspice

<https://www.lazada.sg/products/mccormick-ground-allspice-i301170056-s527260205.html?spm=a2o42.redmart_search.list.1.6f36432cm7F29C&search=1>

Sumac

<https://www.lazada.sg/products/alfez-sumac-i301116817-s527198700.html?spm=a2o42.redmart_search.list.1.2f4f764178nhWI&search=1>

Cumin powder (also available at cold storage)

<https://www.lazada.sg/products/gabrielle-t-organic-cumin-powder-i318260618-s611428873.html?spm=a2o42.redmart_search.list.11.503c6614hEp6qm&search=1>

Cumin seeds (use seeds to make your own cumin powder)

<https://www.lazada.sg/products/indian-spicebox-organic-cumin-seeds-i303238674-s536560502.html?spm=a2o42.redmart_search.list.1.68b27cdaClblsa&search=1>

Green cardamom (also available at cold storage)

https://indian-spicebox.com/shop-online/green-cardamom-silver/

Dry Yeast (also available at cold storage)

<https://www.lazada.sg/products/allinson-easy-bake-yeast-i301150638-s527232215.html?spm=a2o42.redmart_search.list.6.442650efobgOLN&search=1>

We source our meats and Australian boneless, skinless chicken thighs from the ‘The Meat Club’. They deliver excellent quality Australian chicken, grass-fed beef and lamb at reasonable prices.

<https://www.themeatclub.com.sg/spend-and-save/>

If you wish to buy special kitchen equipment there is a kitchen supplies stores (SIA HUAT) on Temple Street in Chinatown. Most kitchen equipment there is way cheaper than retail stores across Singapore.

**Homemade Yogurt**

Making yogurt is not art, it's simple every day science.

The bacteria in yogurt multiply in milk if you give them warmth and that is exactly how making yogurt works. All you need is warm milk, a tablespoon of yogurt and warm surroundings. You don't need a yogurt maker, although having one helps in cold winter months.

It's important to keep the container warm in cool weather for the bacteria in it to grow. Yogurt will not set in cold surroundings.

In summers, you can just place the container in the microwave or in the oven covering it with a towel and it will set.

Recipe:

Ingredients:

1L full cream milk or low fat milk(UHT milk or Asahi if using fresh)

1 tbsp of plain natural unsweetened yogurt (Ambrosia or Meiji or Paul's work best)

Yogurt Maker(available on Lazada) - <https://www.lazada.sg/products/1l-automatic-electronic-stainless-steel-tank-yogurt-maker-rice-wine-maker-home-yogurt-making-machine-orange-i9704880-s12197498.html?spm=a2o42.searchlist.list.17.dbd27a84FgKuoB&search=1>

Heat 1 litre of full cream milk until lukewarm.

Transfer it into an insulated container like a yoghurt maker or in a plastic or glass container.

Next add in a tablespoon of plain natural yogurt and mix well.

Leave the container in a warm corner of the kitchen (oven/microwave) for 10 hours. If using a yogurt maker, switch it on for 8 hours. It might take longer in winter.

Your yoghurt will be set in about 8-10 hours. Refrigerate for upto 4 days.