

Homemade Doner Kebab



Ingredients

- 1 pack *Carla's Doner Kebab Blend*
- 4 tsp *Carla's Dried Mint*
- 1kg lamb mince
- 200g streaky bacon
- 1 white onion (diced)
- 2 cloves garlic
- ½ a red cabbage
- ½ a white cabbage
- 2 red onions
- 2 carrots
- 2 lemons
- 6 naan breads
- 7 tbsp olive oil
- 1 ½ tsp white wine vinegar
- 1 ½ tsp caster sugar



SERVES 6



PREP TIME **Approx 2 hours**
prep and cook time, plus
marinating (min 2 hours,
and up to 24 hours)



COOKING TIME **see above**

Instructions

- Start by combining the mince with a whole packet of *Carla's Doner Kebab Mix* – mix well using your hands. Cover and refrigerate for 2 hours, or up to 24 hours if you can (this is not essential, but it does improve the flavour)
- Preheat oven to 170°C/325°F/150°C fan. Line a baking pan with foil. Check to ensure skewers are long enough to prop on sides of tray. Place the bacon, onion and garlic in a food processor. Blitz until it becomes a paste. Add mince and blitz on low until it becomes a paste
- Turn the meat mixture out onto your work surface. Wet your hands with water, then shape into an even block about 20 cm long. Place 2 x 60 cm long pieces of foil overlapping each other by one third. Place meat on the end of the foil, then roll it up, tightly wrapping it in the foil
- Twist the ends firmly to form a log 25cm long, then snip off excess foil. Roll into an even log. Thread skewers through the log. Place log elevated in tray by propping skewers on the edge of pan. Cook for 1 and a half hours, turning once after 1 hour, until the log reaches 70°C/160°F (up to 80°C/175°F is fine)
- Whilst the meat is in the oven, place the mint, olive oil, juice of lemon, white wine vinegar, sugar, a pinch of salt and a liberal pinch of ground pepper, into a clean mason jar and shake well. Finely shred the cabbage, onion and carrot and place in a bowl. Pour the dressing over, ensuring all the salad is coated. Leave in the fridge for at least 30 minutes. The flavour of the cabbage will change as it marinates in the fridge
- Once the meat log has reached between 70 and 80°C, then remove foil from log but leave the skewers in place. Increase oven heat to 250°C/480°F, or as high as your oven can go if it can't reach this. Bake for 10-15 minutes, rotating once, until browned all over. Remove skewers then stand the meat upright. Shave meat thinly with a cheese peeler or standard vegetable peeler
- Cover naan breads in foil and heat through so they are soft enough to fold or roll into a wrap. Take the salad out of the fridge and build your kebab wraps.

Carla's product used in this recipe: [Doner Kebab Blend](#)

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