

Lamb Doner, Chilli Sauce and Chips

Ingredients:

250g British Lamb Mince
32g Tomato Paste
30g Panko Breadcrumbs
30g Mayonnaise
15ml White Wine Vinegar
4 Tablespoons Cold Water
2 Pitta Breads (White or Wholemeal)
1 Large White Potato
1 Red Onion
1 Red Chilli
1 Tomato
1 Little Gem Lettuce
1 Garlic Clove
1 Tablespoon Vegetable Oil: School to Provide
1 Teaspoon Dried Oregano
1 Teaspoon Ground Cumin
1 Teaspoon Olive Oil: School to Provide
Pinch of Caster Sugar: School to Provide
Salt and Pepper: School to Provide



Please bring a container to take your cooked product home in and an additional container for your raw meat.

Method:

1. Preheat the oven to 220°C or Gas Mark 7.
2. Weigh and measure all the ingredients accurately.
3. Cut the potato (skins on) into thin chips.
4. Add the chips to a baking tray, drizzle with 1 tablespoon of vegetable oil and a pinch of salt and pepper. Give everything a good mix up and use oven gloves to put the tray in the oven for 30 to 45 minutes or until golden and crisp.
5. While the chips are cooking, peel and finely chop the garlic.
6. Peel and cut the red onion in half. Grate $\frac{1}{2}$ of the red onion. Slice the remaining red onion finely and set aside for later.
7. Add the lamb mince to a large mixing bowl with the panko breadcrumbs, ground cumin, dried oregano and grated red onion.
8. Add $\frac{1}{2}$ teaspoon salt and half of the chopped garlic (save the rest for later!) and mix thoroughly until fully combined.
9. Cut 2 A3 size sheets of non-stick baking paper.
10. Put the lamb mixture between the two sheets and using a rolling pin, roll it out until approximately the thickness of a pound coin.
11. Peel off the top baking sheet and transfer the lamb to a large baking tray. Using oven gloves, place the baking tray in the oven and cook for 20 to 30 minutes or until cooked through and browned. Use a food probe to ensure the core temperature reaches 75°C.
12. Whilst the lamb is cooking, wash and finely shred the little gem lettuce/
13. Slice the tomato into wedges.
14. Cut the red chilli in half lengthways, deseed (scrape the seeds out with a teaspoon) and chop finely.
15. Combine the remaining chopped garlic to a small bowl with the mayonnaise, a pinch of salt and 1 teaspoon of olive oil – this is your garlic mayonnaise.
16. Add the chopped red chilli to another small bowl with the tomato paste, white wine vinegar, 4 tablespoons cold water and a pinch of salt and sugar, give it a good mix up – this is your chilli sauce.
17. Once the chips are almost done, add the pittas to the baking tray and return the baking tray to the oven for 3 to 4 minutes or until warmed through.
18. Once the lamb has browned and a core temperature of 75°C is reached, use oven gloves to remove from the oven and pat dry with kitchen paper towel.
19. Transfer the lamb to a clean chopping board and slice into long strips – this is your lamb doner meat
20. Top the warmed pitta with a handful of shredded little gem, a drizzle of garlic mayonnaise and the lamb doner meat.
21. Top with the red onion slices and tomato wedges.
22. Drizzle over the chilli sauce and remaining garlic mayonnaise and serve the chips to the side.