

# Lamb Shawarma

From *Jerusalem: A Cookbook*, by Ottolenghi & Tamimi

Internet Address:



2 teaspoons black peppercorns  
5 whole cloves  
1/2 teaspoon cardamom pods  
1/4 teaspoon fenugreek seeds  
1 teaspoon fennel seeds  
1 tablespoon cumin seeds  
1 whole star anise  
1/2 cinnamon stick  
1/2 whole nutmeg  
1/4 teaspoon ground ginger  
1 tablespoon sweet paprika  
1 tablespoon sumac  
2 1/2 teaspoons Maldon salt, or regular salt  
1 ounce fresh ginger, grated  
3 cloves garlic, crushed  
2/3 cup cilantro, chopped stems and leaves  
1/4 cup fresh lemon juice  
1/2 cup peanut oil  
5 1/2 pounds leg of lamb, bone-in (5.5 to 6.5)  
1-2 cups of water added to the roasting pan to keep the lamb moist

## CONDIMENTS:

2/3 cup chopped tomatoes  
2/3 cup chopped cucumber  
1/2 cup sliced onions  
1 1/2 tablespoons sumac  
Lemon wedges to squeeze over the sandwiches

## PASTE FOR THE FLATBREAD:

2/3 cup canned tomatoes, drained, chopped  
2 teaspoons harissa  
4 teaspoons tomato paste  
1 tablespoon olive oil  
Salt and pepper to taste

Pita pockets or thin soft flatbread for serving

## Servings: 8

1. Put the first 8 ingredients in a cast-iron pan and dry-roast on medium-high heat for a minute or two, until the spices begin to pop and release their aromas. Take care not to burn them. Add the nutmeg, ginger, and paprika, toss for a few more seconds, just to heat them, then transfer to a spice grinder. Process the spices to a uniform powder. Transfer to a medium bowl and stir in all the remaining ingredients, apart from the lamb.
2. Use a small sharp knife to score the leg of lamb in a few places, making 2/3-inch-deep slits through the fat and meat to allow the marinade to seep in. Place in a large roasting tin and rub the marinade all over the lamb; use your hands to massage the meat well. Cover the tin with foil and leave aside for at least a couple of hours or, preferably, chill overnight.
3. Preheat the oven to 325°F. Put the lamb in the oven with its fatty side facing up and roast for a total of about 4 1/2 hours, until the meat is completely tender. After 30 minutes of roasting add about a cup of boiling water to the pan and use this liquid to baste the meat every hour or so. Add more water, as needed, making sure there is always a little in the bottom of the pan. For the last 3 hours, cover the lamb with foil to prevent the spices from burning.
4. Once done, remove the lamb from the oven and let rest for 10 minutes before carving and serving.

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Per Serving (excluding unknown items): 756 Calories; 59g Fat (69.9% calories from fat); 46g Protein; 11g Carbohydrate; 4g Dietary Fiber; 170mg Cholesterol; 856mg Sodium. Exchanges: 1/2 Grain(Starch); 6 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 7 1/2 Fat.

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>