



# Chicken Souvlakis (Kontosouvli).

## To marinate the chicken thighs

- 2kg chicken thighs, boneless and skinless
- 30g basil
- 1 Tbsp parsley
- 1 Tbsp mint
- 2 limes, zest only
- 160g olive oil
- 2 cloves garlic, peeled
- Salt
- Freshly ground black pepper

## For the garlic mayonnaise

- 3 cloves garlic, unpeeled
- 1 tsp grapeseed oil
- 2 Tbsp Hellman's Mayonnaise
- Salt
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## For the pickled cabbage

- 120g red cabbage, thinly sliced
- 20g white caster sugar
- 60g white wine vinegar
- Salt
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## To finish

- Reserved cooked Kontosouvli, sliced
- Flatbread – see recipe
- 60g reserved herb paste
- Reserved pickled cabbage
- Reserve garlic mayonnaise
- Sriracha, to serve
- Reserved lime halves
- Salt

## Method

Divide the chicken thighs in half and trim into equal square pieces. Set aside in a bowl. Blend the herbs, the zest of both limes and the olive oil to a rough paste. Set 60g of this herb paste aside for use in the finishing of the dish. Smash the garlic cloves with the base of a knife and mix into the remaining herb mixture. Add the marinade to the chicken and place in the fridge for a minimum of 12hrs. Do not discard the zested limes – cut them in half and reserve.

To cook, heat the grill of the Hub or Fusion. Take the spit attachment and add on the first fork, as well as half of one of the zested limes. Season the marinated chicken thighs with salt and freshly ground black pepper and skewer one piece at a time turning the pieces 45° each time to ensure an even shape. Once all the meat is added, use the forks to hold the meat together.

When the coals are ready for cooking, place the spit on setting 2 and begin the rotation. Monitor the heat - topping up the coals when needed. It is important to maintain a surface temperature of around 100°C. Allow the Kontosouvli to reach a core temp of 65°C, then lower the setting to 1 to colour the meat. Remove the spit and rest for 10 minutes before carving - reserving the cooked lime halves for dressing. To make the garlic mayonnaise, place the grapeseed oil and the garlic on a piece of tin foil and wrap tightly into a parcel.

Place the parcel on a corner of the grill where the heat is low, less than 140°C. Leave to cook until the garlic is very soft and golden brown. Remove from the heat and squeeze the garlic flesh out of the skin into a bowl.

Crush any remaining bits of the garlic with a fork and add to the bowl. Add the mayonnaise and stir well to mix. Season and set aside.

Make the pickled cabbage by combining the vinegar and sugar in a small pan and heat until the sugar dissolves completely. Leave to cool, then add the cabbage, allowing to pickle for at least 2 hours. Season to taste.

To assemble, spread the cooked, sliced chicken on a flatbread. Spoon over the reserved herb paste and top with some pickled cabbage. Dress with the garlic mayo and Sriracha chilli sauce. Season with salt and a squeeze of the roasted limes.