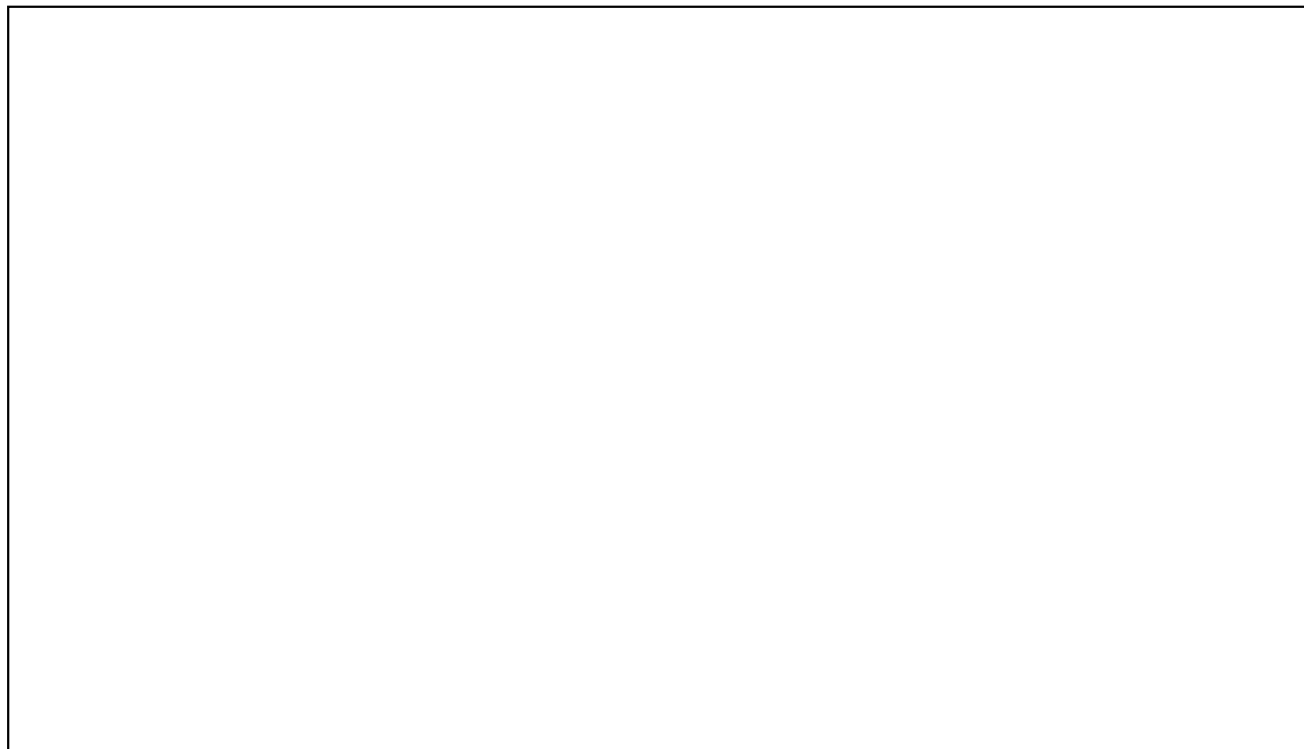




Chicken Shawarma Jamie Oliver Style..... Epic Sharing.

Posted October 17, 2014 by



Prep Time 120 plus marinating time (overnight) min **Cook Time** 60 min **Ready Time** 3 hour, 0 min **Servings:** 1 feast

Description

The Shawarma feast. The fire is set, flickering flames, embers glowing, crackling, intense heat and gentle warmth and the guests having fun and filling the air with laughter. There's the gentle warmth of the fire and the heart warming hum of chatting, sharing and connecting. On goes the giant kebab and everyone's taking turns to gently turn the skewer as the chicken cooks, dripping and smoking onto the hot shards of fire. A couple are rolling out the flatbreads as thinly as they dare, ready to toast under the melting kebab. The side dishes glisten in the light of the fire, an hour goes by and the chicken is charred and cooked, the breads are puffed up and tinged with colour, let the feast begin.....This dish is well worth waiting for and the little bit of preparation to bring it all together. It's the best chicken donna kebab we have ever tasted, so many levels of taste, textures, aromas, colours a real heart jerking awakening for all the senses. Epic to share and totally ideal for a party where a flaming fire is gonna be the centre of attention. My family loved it!!!! Thanks Mr Oliver and we love the latest book too.....Jamie's Comfort Food Scrumptious Happy Classics.

Ingredients

Serves 12

- 10 [Cardamon pods](#) Crushed and seeds removed
- 1 [Heaped teaspoon of](#) Fennel seeds, cumin seeds, coriander seeds
- 1 tsp [Off each](#) Cinnamon, ground allspice, ground cloves, smoked paprika, ground fenugreek and celery salt
- 8 Cloves [Plump garlic](#) Peeled and crushed
- 4 [Picked bay leaves](#) Stalks removed

- 4 Heaped tbsps [Natural yogurt](#)
- 1 heaped tbsps [Smooth peanut butter](#)
- [Olive oil](#)
- 16 [Chicken thighs](#) Boneless, skin on
- 3 Large [Red peppers](#)
- 3 Medium [Red onions](#)
- 2 Large [Lemons](#)
- 2 Large [Plump tomatoes](#)

Flatbreads

- 2 Heaped tbsps [Sesame seeds](#)
- 900 Grams [Strong plain white bread flour](#) Plus extra for dusting
- 100 Grams [Wholemeal flour](#)
- 2 tsps [Black mustard seeds](#)
- 1 tsp [Baking powder](#)

Amba Sauce

- 2 Medium [Ripe mangos](#) Peeled, stoned and randomly chopped
- 2 Medium [Limes](#) Zest and juice
- 2 Cloves [Plump garlic](#) Peeled & smashed
- [Olive oil](#)
- 1/2 tsp [Each of mustard seeds, fenugreek seeds, cayenne pepper, smoked paprika, turmeric](#)

Houmous

- 600 Grams [Chickpeas In their juice](#)
- 1 large [Lemon](#) Juiced
- 1 [Clove of plump garlic](#) Peeled & smashed
- 2 Heaped tbsps [Tahini](#)
- [Extra virgin olive oil](#) Plus a drizzle to serve
- 1 scattering [Smoked paprika](#) To serve

Tabbouleh

- 200 Grams [Bulgar wheat](#)
- 1 bunch [Spring onions](#)
- 1 handful [Fresh picked mint leaves](#)
- 1 handful [Flat leaf parsley](#)
- 3 Small [Preserved lemons](#)
- 3 Large [Vine ripened tomatoes](#)
- [Red wine vinegar](#)
- [Extra virgin olive oil](#)
- [Sea salt and freshly milled black pepper](#)

Directions

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fennel, cumin and coriander seeds, releasing all the aromatic oils. Tip into a blender along with the other ground spices with sea salt and black pepper whizzing it all up to dust. To the blender add the smashed garlic, bay leaves, yogurt, peanut butter and a good glug of olive oil, whizz up to a smooth paste, adding a little water to loosen it up. Place the chicken in a non metallic dish, pour over the marinade getting involved with your hands give a jolly good massaging with plenty of love, cover in cling film and place in the fridge overnight. **The feast.** The crack here is to spend a little bit of time getting everything prepared and ready. Get your skewer ready and light a nice fire. Rip the peppers into quarters removing the seeds, peel and quarter the onions. Skewer 1/2 lemon followed by 1/2 tomato, a chicken thigh, then onion and pepper, repeating as you move down the skewer fishing off with 1/2 tomato and lemon to bookend the whole meaty kebab skewer, drizzle with olive oil, ready for a social cooking experience later. **Make all the accompaniments.** Amba sauce. Peel and de-stone the mangos, place in a blender with lime zest and juice, blitz until smooth. Peel and grate the garlic into a frying pan over a medium heat with a dash of olive oil and all the spices. Toast until lightly golden, stir in the mango, season to your taste buds. Then leave to cool. Place in a groovy dish ready to serve. Houmous. Pour the chickpeas and their juice into a blender, squeeze in the lemon juice, add the garlic, cumin, sea salt, tahini and a glug of extra virgin olive oil, whizz it all up until shiny and creamy, taste and adjust, place in a groovy serving dish, just before serving dust with paprika and a drizzle of extra virgin olive oil. Tabbouleh. Cook the bulgar wheat to the packet instructions and leave to cool. Trim spring onions, pick the mint leaves, finely chop them together with the parsley and lemons. Quarter the tomatoes, discard the seeds then finely chop them, adding everything to the cooled bulgar wheat. Mix together well, drizzle with 3 tablespoons of red wine vinegar and 6 tablespoons of extra virgin olive oil, toss together, season to your taste buds and serve in a nice looking dish. Flatbreads. Place the flour, seeds, baking powder, a good pinch of salt and a dash of olive oil in a food processor. Pour in approx 550ml of cold water, bring it all together to form a dough, then knead with your hands on a lightly floured surface until smooth. Place in an oiled bowl, cover with a damp cloth until needed. The Feast, the fire is hot and the embers are glowing, you see the reflections of love and joy in the faces of your friends, loved ones, flickering from the light of the fire, laughter fills the night air.....serve with finely sliced red onion a bunch of coriander leaves, fresh chillies gently roasted by the fire, lemon wedges, and a bucket load of ice cold beers..... Epic