

Moroccan style Venison Kebabs with Flatbreads and fresh Salsa



KEBAB SKEWERS

INGREDIENTS (serves 2):

- 1 lb 2 inch Diced Venison
- 1 pint Live Yogurt
- 1 tbsp sea salt
- 1 tbsp paprika
- 1 tbsp honey
- 1 tsp garlic powder
- 1 tsp coriander powder
- 1 tsp ground ginger
- ½ tsp chili powder
- 1 tsp black pepper
- Juice of a lime
- Several kebab skewers in water

METHOD:

1. Create your marinade by combining yogurt, lime juice, and all dry ingredients.
2. Marinate the venison overnight.
3. Soak your kebab skewers overnight in water (this will stop them from burning on the fire)

4. Skewer the meat and BBQ/grill/fry in a hot oiled skillet – try not to overcook the meat okay, and don't forget to rest the cooked skewers.
 5. Serve over flatbreads with sauce to taste
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HOMEMADE FLATBREADS

INGREDIENTS:

- Two handfuls of plain flour
- 1 sachet of instant yeast
- A pinch of sea salt
- A handful of chopped coriander
- 1 tbsp of ras el hanout
- About 1 cup of water

METHOD:

1. Slowly add water to the combined dry ingredients until your mix becomes a flabby dough – throw in a shot of vodka or rakki to help make the flatbreads golden and crispy
 2. Rest the dough in a warm place for 20 mins
 3. Heat a wide skillet until hot, flatten out the dough and dry fry it on the skillet until cooked – flip and repeat
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Fresh Salsa

INGREDIENTS:

- A handful of fresh chopped coriander
- 1 lemon juice
- 1 red chili
- 1 lime juice
- 2 tbsp of ready-made salsa – or just add 2 chopped tomato
- Tablespoon of olive oil
- Salt and pepper for seasoning

METHOD:

1. Chop all the ingredients and squeeze over the juice – mix well and add a little olive oil if required