

John Lazarou & Spero Conias The Coffee Club



Chicken Gyros, homemade Pita Bread & Tzatziki

Ingredients

- 2 teaspoons active dry yeast
- 1 teaspoon sugar
- 150 ml milk, at room temperature
- 80 ml water, at room temperature
- 300g plain flour
- 1 teaspoon coarse salt
- 1 tablespoon olive oil + extra for brushing

Pita Bread Method

1. Combine the sugar, yeast, water and milk in a bowl. Set the bowl aside for 5 minutes, until the mixture starts to froth and then add the oil.
2. In a separate bowl, combine the flour and the salt.
3. Add the flour to the yeast mixture in small batches, ensuring each batch is fully incorporated before adding the next.
4. Transfer mixture to a lightly floured working surface and knead till well combined and dough is elastic.
5. Place the dough in a bowl that has been brushed with some oil, cover with a towel and let it rest for about 40 minutes, until it rises and doubles in size.
6. Place a pan over medium heat.
7. Cut into 6 equal sized pieces (approx. 90 grams @) and place on a lightly oiled working surface. Use your well oiled hands to roll out each piece of dough to a circle 20 cm in diameter.
8. Cook the pita bread for 1-2 minutes on each side in the pan, until they brown and puff up slightly.
9. Transfer to a plate and cover with a towel.

Ingredients

- 2 cups Greek style Yoghurt
- 3 cloves garlic
- 1 small cucumber
- Lemon zest
- Squeeze lemon juice
- ¼ cup Olive oil
- Salt pepper

Tzaziki Method

1. Add yoghurt to bowl
2. Add Grated garlic
3. Grate cucumber and squeeze and drain and add to bowl
4. Add lemon zest and ½ lemon juice and oil and salt and pepper to taste

Ingredients

- 2 chicken thighs
- 2 cloves garlic
- Tsp tomato paste
- Pinch paprika
- Pinch oregano
- Lemon zest
- Squeeze lemon juice

Chicken Method

1. Marinate all ingredients for 1 hr
2. Cook on BBQ or grill or frypan whatever suits you.

Ingredients

- Haloumi
- Plain flour or (corn flour for celiac)
- Olive oil

Halloumi Method

1. Slice haloumi approx. 1 cm thick
2. Coat in flour or corn flour
3. Lightly spray frypan or grill haloumi till golden brown.

Assembly

1. Smear tzaziki onto pita bread
2. Add lettuce
3. Add tomato.
4. Add onion
5. Add chicken
6. Salt and pepper.
7. Wrap in foil tightly .