Main dishes / Cyprus

# Souvla



Large pieces of pork or lamb on a spit, turning slowly over coals for two hours.

**Time** 150 min **Servings** 6

## What you'll need.

- ☐ 2.5 kg Pork shoulder — in 200 g pieces
- ☐ 2 tbsp Dried oregano
- ☐ 2 piece Red onion
- ☐ 40 g Parsley
- ☐ 3 piece Lemons
- ☐ 6 piece Cypriot pita
- ☐ 3 piece Tomatoes
- ☐ Salt and pepper — to taste

## Let's make it.

01 Cut the meat into large pieces of about two hundred grams, keeping the fat; it is needed.

02 Salt and pepper them generously all over and leave them half an hour at room temperature.

03 Light the coals and rake them to the sides, leaving the centre clear. Direct heat under the meat is not wanted.

04 Thread the pieces onto the spit, leaving a centimetre between them.

05 Turn the spit slowly and continuously for two hours. The meat should darken gradually rather than crust at once.

06 Dust with oregano ten minutes before the end and squeeze lemon over.

07 Take it off, cut it coarsely and serve in pita with onion, tomato and parsley.

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