

# Sweet Paprikan Spiced Lamb

## INGREDIENTS:

10 kg lamb (gyros)  
15g oregano (freshly ground is preferable)  
5 garlic cloves finely chopped  
50g sea salt  
30g sweet paprika  
20g freshly ground black pepper  
2 large onions finely chopped  
100mL lemon juice  
100mL olive oil  
Sprig of rosemary approximately (15cm)

## PREPERATION:

Mix all the above mentioned ingredients except for the lemon juice and oil and allow meat to marinate. The blended onion should add moisture to the marinade, however if this is too dry, add some olive oil.

Pour the lemon juice and olive oil into a jar and use this mixture to baste the lamb using the rosemary sprig every 15-20minutes.

Do not wait for the lamb to be cooked all the way through before carving. Gyros lamb is designed to be carved layer by layer.

Cook  
Time 

3HRS.

IMAGE BELOW

Carve the meat in  
stages



## HOT TIP

Use an electric carving knife to shave the meat throughout the cooking process