



Cook
Time 

3-4 HRS.

(first carve after around
90 minutes)

Beef Gyros

Ingredients:

10KGS beef blade steak cut into 10mm thick slices
Salt
Pepper
Sweet soy sauce
Chili flakes
Garlic powder

PROCEDURE:

- Remove the meat from the fridge around 2 hours before cooking so it comes to room temperature
- Put the beef on the skewer, wedging it in between 2 gyros
- Cook the beef over charcoal, ensuring that the skewer is quite close to the fire. You should be able to hold your hand over the coals at the height where the meat is for about 4 seconds.
- After around 90 minutes (or if you see that the outside is becoming very well cooked), use an electric carving knife to shave the outside of the meat. Use either a gyros carving shovel or a fry pan to catch the meat as it is shaved. Be careful only to shave the surface as this will be the only part that is cooked. If you carve too deep, the meat will not be cooked. If you carve too deep, simply re-cook the shaved pieces in the gyros shovel/fry pan over the coals for a minute or 2, using tongs to turn regularly
- Put the carved meat either in a thermos pot to keep warm, or in a pot in the oven on very low temperature so it keeps warm but doesn't dry out.
- Continue to add fresh coals to keep the fire hot
- Continue to carve the meat regularly (around every 45 minutes) as you see the outside getting cooked

HOT TIP

If you want to cook the meat further through rather than carving regularly, wrap the meat in aluminium foil for the first 2 ½ - 3 hours and then remove the foil so the outside gets crispy and gets the flavor from the charcoal.


BBQ Spit Rotisseries

the outdoor cooking specialist!