

## SHAWARMA TAHINI BEEF

---

### YOU WILL NEED *serve 6*

1 kg fillet steak  
2 tbsp Rubyspice Pitta Master Shawarma  
2 tbsp tahini paste  
1 lemon, juiced  
 $\frac{1}{2}$  tsp salt, or to taste  
2 tbsp olive oil

#### *Tahini Sauce*

2 Cloves of garlic  
2 tbsp Tahini Paste  
1 Lemon  
Salt and Olive oil

---

**METHOD** *Prep time 15 minutes, Cook time 10 minutes.*

In a large bowl, combine Shawarma spice, tahini paste, lemon juice, salt and olive oil. The mix will be thick and sticky because of the tahini but never fear... it will be ok. Add the steaks and combine with the spice mix. Add a little extra olive oil if you like. Cover and refrigerate for 20 minutes or longer.  
Cook over medium heat on a bbq grill to your liking.

#### *Serving note*

Warm Middle Eastern flatbreads and serve with the thinly sliced Shawarma beef, chopped fresh tomatoes, red onion, cucumber, mint and tahini sauce.

#### *Tahini sauce*

Crush 2 cloves of garlic with  $\frac{1}{2}$  tsp salt in a large mortar and pestle.  
Add 2 tablespoons of tahini paste, juice of one lemon. Stir until smooth.  
Add 1 tbsp water at a time for a thin consistency. Drizzle in some olive oil, the amount to your liking.

---