KIKKOMAN

Halloumi mushroom shawarma with ponzu in pitta bread

Total time **45 mins** **15 mins** preparation time **30 mins** cooking time **180 mins** waiting time

INGREDIENTS

10 portion(s)

For the pitas:

900 g	wheat flour (type 405)
600 ml	lukewarm water
20 g	yeast
10 g	salt
10 g	sugar
100 ml	olive oil

For the shawarma skewers:

700 g	halloumi, cut into bite-sized pieces (approx. 2 x 2 cm)
400 g	mushrooms, mixed and cut into bite-sized pieces (approx. 2 x 2 cm)
100 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
50 ml	maple syrup
5 g	paprika powder
5 g	cumin, ground

For the red cabbage salad:

800 g	red cabbage, thinly sliced
10 g	salt
15 g	brown sugar
50 ml	white balsamic vinegar
20 ml	olive oil

For the sauce:

1	arlic clove, finely grated
500 g	Greek yoghurt, 10% fat
100 g	tahini
20 ml	lemon juice
5 g	salt
2 g	pepper

Also:

10	sprigs of dill, roughly torn

PREPARATION

Step 1

Dissolve the yeast and sugar in water. Add the salt and flour and knead briefly into a smooth dough. Cover and let stand at room temperature for about 30 minutes. Coat the dough with a little olive oil, fold several times and let stand for another 30 minutes. Repeat this process three more times. Divide the dough into portions weighing of about 150 g each and shape into balls. Let the dough balls rise again for about 30 minutes. Knead the balls with your hands from the inside out and, adding a little flour, shape them into flatbreads (ø approx. 28 cm). Fry them in a pan with a little olive oil over a medium heat for 3–4 minutes on each side. They should be lightly browned but remain soft.

Step 2

Marinate the halloumi and mushrooms with the Kikkoman Lemon Ponzu, maple syrup, paprika powder and cumin for at least 30 minutes. Then thread the mixture onto shashlik skewers uniformly. Roast the skewers in the oven at approx. 220 °C (fan) for 10-15 minutes until nicely browned and serve.

Step 3

For the salad, massage the red cabbage with the salt, sugar, vinegar and olive oil.

Step 4

For the sauce, mix the garlic with the yoghurt, tahini and lemon juice and season to taste with the

150 g	chilli peppers, pickled
400 g	cherry tomatoes, quartered
100 g	onions, white, sliced
10 g	sumac powder

salt and pepper.

Step 5

To serve, coat each pita bread with the yoghurt sauce. Top with the red cabbage salad, chilli peppers, onions and tomatoes. Place a skewer on top and serve topped with the dill and sumac.