



GREEK SOUVLAKI

INGREDIENTS:

1 kg Sokolów neck

PITA BREAD:

1 kg wheat flour

600 ml water

15 g yeast

1/2 teaspoon salt

MARINADE:

50 ml extra virgin olive oil

1 lemon

2 cloves garlic

small bunch fresh oregano

TZATZIKI:

1-2 cucumbers

200-300 Greek yoghurt

1 tablespoon extra-virgin olive oil

1-2 cloves garlic

salt, pepper

PREPARATION:

1. Cut the pork neck into large cubes, then combine with chopped oregano, garlic, lemon juice and zest and olive oil. Set the meat aside for 1 hour in a cool place.
2. Prepare pita dough: mix yeast with warm water, then add flour and salt. Knead the ingredients for 10 minutes. Set the dough aside to rise.
3. Prepare tzatziki: grate the cucumbers and, after squeezing, combine with the yoghurt and the garlic pressed through the press. Season the sauce with salt and pepper.
4. Thread the marinated pork neck onto skewers or skewer sticks and place on a well-heated grill.
5. Divide the dough into 8-10 balls. Roll out a portion of the dough, place on a hot bread stone and grill until the pita is brown. You can grill skewers and bake pita bread at the same time. Serve the neck with pita bread and tzatziki sauce.