



LEBANESE

Beef Shawarma

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	4	20 min + overnight	45 min	Roast	Tri-tip

Ingredients

- 1 tri-tip roast, about 1 kg (2¼ lb), trimmed

MARINADE

- 4 tbsp olive oil
- 3 tbsp lemon juice
- 2 tbsp white vinegar
- 5 cloves garlic, crushed
- 2 tsp ground cumin
- 2 tsp ground coriander
- 1 tsp ground cardamom
- 1 tsp ground cinnamon

MARINADE (CONT.)

- 1 tsp paprika
- ½ tsp ground cloves
- 2 tsp salt
- ½ tsp black pepper

TO SERVE

- 4 pita breads or flatbreads
- Garlic sauce (toum) or tahini sauce
- Tomatoes, pickles, parsley, sliced onion with sumac

Steps

1. Whisk the marinade ingredients in a bowl. Rub over the beef, cover, and marinate in the fridge for 12 to 24 hours.
2. Heat the oven to 220°C (425°F). Take the beef out 30 minutes beforehand and set it on a rack in a roasting tin.
3. Roast for 15 minutes at that heat to build a browned crust on the outside.
4. Reduce the oven to 180°C (350°F) and keep roasting 20 to 25 minutes, until a thermometer in the thickest part reads 55°C (130°F) for medium.
5. Rest the meat for 10 minutes on a board, then slice it thin against the grain, cutting the two grain directions separately.
6. For the crisp edges shawarma is known for, fry the slices in a hot dry skillet over high heat for 1 to 2 minutes until dark at the edges.
7. Warm the pita, spread with garlic or tahini sauce, pile on the beef, and add tomato, pickles, parsley and the sumac onion.
8. Roll tightly and serve at once.

Notes

- **Make ahead:** the marinated meat can sit up to 24 hours (longer and the acidic marinade turns the surface mushy); roast and slice just before serving.
- **Other cuts:** sirloin or flank also work; adjust the time to thickness.
- **Plate it:** serve over rice with a cucumber-yogurt salad instead of wrapping.

- **Air fryer:** crisp the sliced beef in a single layer at 200°C (400°F) for 3–4 minutes, shaking once, instead of frying.
- **Freezer:** freeze the raw tri-tip in its marinade for up to 3 months; thaw overnight in the fridge before roasting.
- **Chef's touch:** toss the crisped slices with a pinch of sumac and a squeeze of lemon before wrapping; the acid wakes up the spices.