



Chicken Doner

Dish by Chef Frederick Benjamin

Doner is very popular in Turkey and in the Middle East but meanwhile also in Europe. The secret is to marinate the meat in a special set of spices.

Ingredients for 2 persons

3 tbsp	vinegar	3 g	red pepper
2 tbsp	yogurt	3 g	chili pepper
1 tbsp	oil	3 g	curry
3 g	cardamom	6-8	cloves garlic
3 g	cumin	Juice	of ½ lemon
3 g	cloves	3	white peppercorns
3 g	nutmeg	½ cup	of water
3 g	cinnamon	600 g	deboned chicken
½ tbsp	salt		breasts and thighs

Chef of the dish

Freddy Benjamin is an Assyrian Christian refugee from Iraq who came to Bulgaria 15 years ago with his family. He is a chef and owns a very popular restaurant called Ashurbanipal in the center of Sofia. He used to be a leader of the Assyrian community in Baghdad working as an educator, event organizer, writer and director of plays. In Bulgaria he is very active in hosting Arabic cooking classes for adults and children.

Preparation

Put vinegar in a large bowl. Add yogurt, oil, crushed garlic, salt, the juice of the lemon and all spices. Mix well. Put meat in the bowl. Mix well so spices cover the meat. Add ½ cup of water to the meat. Mix well and leave to stand for at least 6 hours. Heat a frying pan, add chicken meat and cook thoroughly. Remove chicken from pan, put on tray and cut in strips. Put portion of meat in a plate, add garnish of fresh vegetables or potato chips. You can also make a sandwich using Arab pita bread or pocket pita bread, adding fresh vegetables of your choice, potato chips and garlic sauce.