

# Lamb Gyro

with ROASTED RED PEPPER HUMMUS and TZATZIKI SAUCE

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery



## Ingredients

### PITA BREAD

2 tsp dry active yeast  
2 3/4 cup all purpose flour  
1 cup warm water  
1 1/2 Tbsp olive oil  
1 3/4 tsp salt

### TZATZIKI SAUCE

2 cups cucumber, small dice  
2 cups Greek yogurt  
2 Tbsp chopped dill  
1 tsp chopped garlic  
1 tsp lemon juice  
1 tsp salt

### ROASTED RED PEPPER HUMMUS

4 cups cooked chickpeas  
1 cup roasted red bell peppers  
1 tsp chopped garlic  
3 Tbsp lemon juice  
2 tsp salt  
1/2 tsp cumin  
1/4 cup tahini  
2 Tbsp olive oil

### LAMB

2 lbs leg of lamb, thinly sliced  
1/4 cup Spice Blend #9\*  
1 Tbsp salt

\*find at B Cellars Winery or  
at [www.bcellars.com](http://www.bcellars.com)

## Pairing Insights



When you think of lamb, you may think of the classic pairing with Syrah. However, Chef loves this dish with Cabernet Franc. Dark fruit, herbs, and earth in the wine coax the nuanced flavors out of every inch of this savory dish.

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APPETIZER ]



## *Instructions*

### **ROASTED RED PEPPER HUMMUS**

Place all ingredients in a food processor and puree until smooth  
Set aside until assembly

### **TZATZIKI**

Mix all together in a mixing bowl and set aside

### **PITA BREAD**

In a mixer using dough attachment mix dry active yeast, 1 cup all purpose flour, and 1 cup warm water

Let bloom for 5 minutes

Once bloomed add salt, olive oil, and remainder of flour and mix. Continue kneading until dough forms a ball and starts to release from the side of the bowl

Cover and let proof until doubled in size

Using a pasta roller on setting 1, roll dough evenly and punch out 3in rounds

Preheat oven to 500°

Place dough on pizza stone and cook for 2-3 minutes until dough puffs and fills completely with air

Remove bread from oven and let cool

Cut in half for stuffing

### **LAMB**

Season lamb with salt and spice blend

Sautee to desired temperature

### **ASSEMBLY**

Stuff pita with roasted red pepper hummus and lamb

Serve with tzatziki sauce on the side