

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

Pairing Insights



The lamb and hummus bring out the earthiness in the Cabernet Franc while the tzatziki helps to smooth the tannins. Bright acid, herbs, and earth in the wine coax the nuanced flavors out of every inch of this savory dish.



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

Sauté to desired temperature

ASSEMBLY

Stuff pita with roasted red pepper hummus and lamb

Serve with tzatziki sauce on the side