

INDIRECT · MEDIUM

Chicken Gyros on the Rotisserie in a Kamado

A block of chicken thighs marinated in yoghurt, lemon and oregano, turning on the kamado's rotisserie at 180 °C: shave thin slices as the outer face browns, send the block back to the fire, repeat.



PREP	COOK	SERVINGS	TEMPERATURE
30 min	90 min	6	180 °C

Ingredients

1600 g boneless chicken thighs, skin on	200 g plain Greek yoghurt
60 ml lemon juice (about 2 lemons)	5 ud garlic cloves, grated
2 cda dried oregano	2 cdita sweet paprika
1 cdita ground cumin	3 cda extra virgin olive oil
18 g salt	1 cdita freshly ground black pepper
2 ud large onions (to cap the ends of the block)	6 ud pita breads
250 g tzatziki (yoghurt, cucumber, garlic and dill)	2 ud ripe tomatoes and 1 red onion, to serve

Method

1 MARINATE THE NIGHT BEFORE

Open out the boneless thighs so they are an even 2 cm thick. Mix the Greek yoghurt, lemon juice, grated garlic, oregano, paprika, cumin, oil, salt and pepper. Coat the meat thoroughly, cover and refrigerate for 8 to 12 hours. Under four hours and the flavour falls short; beyond twenty-four the fibres turn pasty.

2 BUILD THE BLOCK

Drain the pieces without patting them fully dry. Thread half an onion onto the spit as a stop, then the thighs one by one, skin always facing the same way and each layer crossing the one below. Push everything towards the stop as you go: the block must be compact, with no air pockets. Cap with the other onion half, tighten the forks and chill for 1 hour.

3 INDIRECT AT 180 °C

Fill the Onlyfire stainless charcoal basket halfway, light a single spot and set the deflectors in place. Fit the rotisserie ring over the base — the Kamado Joe JoeTisserie if yours is a Classic; Big Green Egg and Monolith have their own equivalent ring — and let the whole thing settle at 180 °C with the lid closed, about 20 minutes. Keep the bottom vent nearly shut: climbing in temperature is easy, coming back down takes half an hour.

4 MOUNT SPIT AND TRAY

Seat the spit in the motor and check the block turns true; if it wobbles, reposition the forks before closing the lid. Slide a metal tray under the block, sitting on the deflector, to catch the fat: you will want it later. Insert the MEATER+ into the core of the block, parallel to the spit and clear of the metal.

5 FIRST HOUR OF TURNING

Close the lid and leave it shut for 55-60 minutes. The block goes from pale to matt gold, starts to shrink and drips fat steadily into the tray. If the temperature runs above 200 °C, close the bottom vent a little further before touching the top one: the air coming in rules the air going out.

6 FIRST ROUND OF SLICES

When the surface is golden, firm and dry to the touch, stop the motor. With the Victorinox Fibrox 25 cm carving knife, shave 3-4 mm slices from top to bottom, laying the edge on and letting the weight do the work. Collect them on a warm tray. Take only the cooked layer: if pink meat shows, you have gone too deep.

7 RETURN AND REPEAT

Start the motor again and give the block 12-15 minutes before the next round. Repeat the cycle to the end: 1.6 kg gives three or four rounds and about 90 minutes in total. Any layer you carve must have passed 75 °C, and for the final round wait until the MEATER+ reads that in the core too.

8 FILL AND SERVE

Warm the pita breads for a minute on the grate while you carve. Fill them with the slices, sliced tomato, red onion and a generous spoonful of tzatziki, then spoon over two tablespoons of the fat caught in the tray. Serve at once: gyros is eaten standing up, freshly carved, with the bread still warm.

Editor's tips

- Press the block tighter than feels necessary: every air pocket becomes a dry edge you will have to discard when carving.
- If the spit wobbles as it turns, the culprit is almost always a loose fork, not the balance of the meat.
- Keep the fat caught in the tray: with a spoonful of lemon juice it becomes the best sauce for the bread.
- Reheat leftovers in a cast-iron pan over high heat, thirty seconds a side; the microwave turns them rubbery.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Kamado Joe JoeTisserie Classic — Electric Rotisserie

mikamado.es/en/accesorios/kamado-joe-joetisserie-classic

MEATER+ wireless WiFi thermometer

mikamado.es/en/accesorios/meater-plus-wifi

Weber 6415 — small aluminium drip pans, 22 × 15 cm, pack of 10

mikamado.es/en/accesorios/weber-bandejas-goteo-aluminio-pequenas-10

Onlyfire BRK-6064: rotisserie kit with pizza ring for the Big Green Egg Large

mikamado.es/en/accesorios/onlyfire-brk-6064-asador-giratorio-bge-large

Full recipe at: mikamado.es/en/recetas/gyros-pollo-asador-giratorio-kamado

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