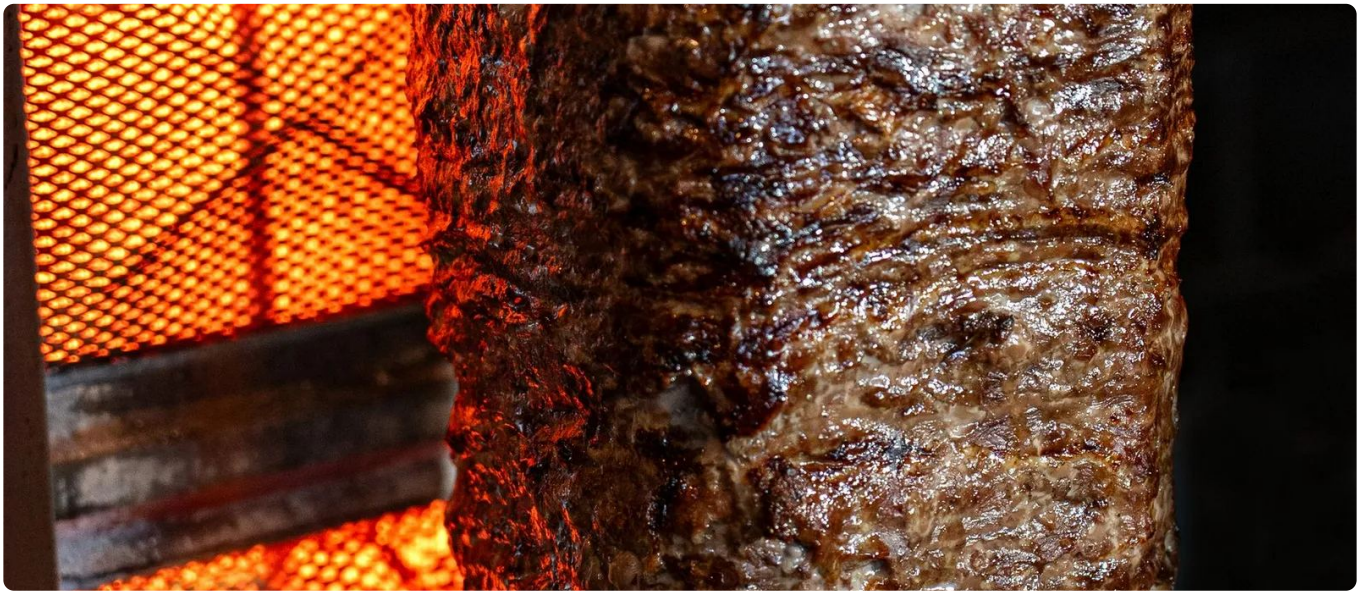
INDIRECT · MEDIUM

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

Gyros only works if the exposed face keeps changing, which is why the block belongs on a motorised spit rather than a grate. The Kamado Joe JoeTisserie adds a ring between base and dome that makes room for a 1.6 kg block and brings the spit out through one side, keeping the motor away from the heat. Measure your kamado's diameter before buying: it is the ring that has to fit, not the chicken.

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

MEATER+ wireless WiFi thermometer

The block turns for ninety minutes without stopping, and a cabled probe would wrap itself around the spit on the second revolution. The MEATER+ is a single self-contained probe with no wires: push it in parallel to the spit, let it rotate with the meat and read the temperature on your phone through the receiver. It covers the one thing you cannot judge by eye in a gyros — that the core of the last carve has passed 75 °C.

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

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

Fat drips off the block for an hour and a half onto the deflector and, if it hits hot ceramic, it burns and smokes foul. Two Weber aluminium trays lined up under the spit cover the whole length of the block and catch the juice clean: no flare-up, a base for the sauce, and nothing to scrub off the deflector afterwards.

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

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

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