SYRIAN MEAT SHAWARMA

Ingredients
Half a teaspoon of salt
2 cloves of garlic
Juice of one lemon
4 tablespoons of yogurt
8 tablespoons of tahini
: Tarator sauce
A teaspoon of dry pepper
Quarter teaspoon nutmeg small
A quarter of a small spoon of cloves
Half a teaspoon of Hill
Half a teaspoon of cinnamon
Half a teaspoon of ginger
A small spoon of dry coriander
A small spoon of black pepper
1.5 teaspoon salt
A cup of olive oil tea
Juice of one lemon
Juice of 3 onions
200 grams of yogurt
200 grams of lamb fat or ghee
A kilo of lamb or veal meat

Directions
First, we cut the meat into thin and not thick pieces, and we also have lamb fat that we cut into slices. Seasoning: In the mixer we put yogurt, juice of lemon, olive oil, onion juice, salt, coriander, ginger, cinnamon, cardamom, black pepper, nutmeg, cloves, and dry pepper, then mix the ingredients and pour the mixture over the meat pieces and then mix the meat With the seasoning, then put the meat pieces in the refrigerator for a day. The tarator sauce: Put in a yogurt food processor, tahini, juice of one lemon, salt and garlic, then mix them well. In a bowl, put the fat slices on a low heat until maturity, then take out the remaining fat from the bowl and add the meat to the same bowl of fat, then fry it over a high heat and become ready. Wrap beef shawarma with sandwich and sauce, add pickles, parsley and pomegranate molasses and serve.