

FTP Döner Kebab



These plant-based Döner Kebab slices deliver the spiced juiciness, savory depth, and satisfying bite associated with the classic dish. The structure develops a crusty exterior and a microporous interior that retains moisture while allowing spices and marinades to distribute evenly.

Hydration Step:

1. **Prepare:** Place 100 g of dried FTP Kebab in a bowl.
2. **Hydrate:** Boil 1 L of water and pour it over the FTP Kebab.
3. **Soak:** Let the FTP Kebab soak in the hot water for 10 minutes.
4. **Drain:** After 10 minutes, drain the excess water by using a salad spinner. If a salad spinner is unavailable, gently squeeze the FTP Kebab to remove excess water.



Alternative Hydration method for large quantities:

Place 100% dry FTP Kebab, 200% boiling water, 20% döner kebab seasoning, and 2% beef aroma into a tumbler. Let the tumbler run for 10 minutes to ensure even hydration and flavor absorption. With this method deglazing is done exclusively with water and BBQ sauce.

Ingredients:

- 100 g FTP Hydrated Kebab (prepared as described in “Hydration Step”)
- 7 g Döner kebab seasoning mix
(Recommendation: [Fuchs Döner Mix](#))
- 2 g Beef-aroma
- 50 g Julienne cut lettuce
- 20 g Diced tomatoes
- 20 g Diced cucumbers
- 30 g Diced sweet onions
- 5 g Chopped parsley
- Juice of one Lemon
- 30 g Garlic sauce
- 1 Dürüm wrap or tortilla
- Oil for frying
- Salt
- Optional: BBQ sauce

Instructions:

1. **Fry the Kebab:** Heat oil in a skillet at 150 °C. Add the hydrated FTP Kebab and sauté for 5-8 minutes or until golden brown. Fry longer if more crust is preferred. The amount of oil can be increased during frying to allow the samples to absorb more oil, adjusting the juiciness to your preference.



Hint: Frying will not only improve the taste, color, texture, and crust but also opens the micro-porous structure of the FTP Kebab. This leads to excellent flavor absorption during deglazing and/or sauce addition.

2. **Deglaze:** Dissolve 2 g of beef-aroma and 7 g döner kebab seasoning mix in 100 ml warm water and pour over the Kebab, and let it be absorbed at medium heat for another 5-8 minutes. **Optional:** Add a BBQ-Sauce and let it caramelize to enrich the flavor with smoky-sweet flavor.

Hint: Deglazing can also be performed by using only BBQ-Sauce (without any additional aroma), if preferred. In this case, just add a bit of water to BBQ-Sauce to make it easier to absorb by Kebab.

3. **Prepare the wrap:** Warm the dürüm or tortilla in the oven at 160 °C for 1 minute. Combine the lettuce, tomatoes, cucumbers, onions, and parsley with lemon juice and a pinch of salt. Spread garlic sauce on the dürüm or tortilla, add the FTP Kebab and salad mix, and roll tightly.

Serving Suggestion: After rolling the dürüm or tortilla tightly, wrap it in parchment paper for a convenient, street-food-inspired presentation.