



GEORGIAN

Mtsvadi

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min + 4 hr marinating	15 min	Grill	Picanha / sirloin cap

Ingredients

- 1 kg (2¼ lb) picanha, cut into 4 cm (1½ in) cubes, with some fat left on each piece
 - 3 large onions, thinly sliced
 - 2 tbsp red wine vinegar (or pomegranate juice)
 - 1 tsp ground coriander
 - 1 tsp dried summer savory or thyme
 - 1 tsp paprika
 - 2 tsp salt
 - 1 tsp black pepper
 - 1 tbsp vegetable oil
- TO SERVE**
- Lavash or flatbread
 - Tkemali (sour plum sauce; or stir 3 tbsp plum jam with 1 tbsp red wine vinegar and 1 crushed garlic clove; sweeter, so add more vinegar to taste) or pomegranate sauce
 - Red onion, tarragon, cilantro and sliced tomatoes

Steps

1. Put the beef in a large bowl with the sliced onions, vinegar, coriander, savory, paprika, salt and pepper. Squeeze the onions with your hands until they release their juice and coat the meat.
2. Cover and marinate in the fridge for at least 4 hours or overnight.
3. Take the beef out 30 minutes before cooking. Remove the onions, wiping off most of them, and toss the meat with the oil.
4. Thread the cubes snugly on metal skewers, leaving no gaps between pieces, with the fat edge aligned.
5. Heat a charcoal grill until the coals are red hot with a light white ash, then spread them out. Keep the grate about 10 cm (4 in) above.
6. Grill the skewers 10 to 12 minutes, turning every 2 to 3 minutes, until browned with crisp fat and juices running clear-pink.
7. Rest the skewers under foil for 3 minutes.
8. Slide the meat off onto warm lavash, wrap, and serve with tkemali, raw onion and herbs.

Notes

- **Authentic touch:** traditionally cooked over grapevine cuttings; any hardwood charcoal works at home.
- **Indoors:** broil on a rack 4 minutes per side.
- **Other cuts:** pork neck or lamb are often used; top sirloin works for beef.
- **Air fryer:** cook loose cubes at 200°C (400°F) for 8 to 10 minutes. Preheat, use a single layer, flip halfway, and check for 54°C (130°F) for pink centres.

- **Chef's touch:** pat the cubes dry after wiping off the onions; a dry surface chars rather than steams.