

Astoria Café & Market  
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## **Astoria Blended Gyro**

### Ingredients

½ lb. Mushroom Duxelle (recipe follows)  
½ lb. Ground Lamb  
2 tsp. Kosher Salt (or 1 tsp. Table Salt)  
½ tsp. Freshly Ground Pepper  
4 Tbsp. Picked Fresh Oregano Leaves (or 2 tsp. dried)  
1 Onion, cut into 1" chunks  
4 Garlic Cloves, sliced  
3 oz. Pancetta (or about 5 slices of bacon), cut into 1" pieces

### Duxelle

1 lb. Mushrooms (Button, Cremini, Shiitake, Portabella or a mix) cleaned, trimmed and roughly chopped  
4 Tbsp. Unsalted Butter  
2 Medium Shallots, finely sliced (about ½ C.)  
2 tsp. Fresh Thyme Leaves, finely minced  
½ C. Cognac or other brandy or barrel-aged spirit  
½ C. Heavy Cream  
1 tsp. Soy Sauce  
4 oz. Fresh Foie Gras, pureed (optional)

### Finish

Pita  
Tzatziki  
Tomatoes, freshly sliced  
Red Onion, freshly sliced

### Recipe

Place mushrooms in food processor bowl and pulse until very finely chopped, scraping side and redistributing with spatula, as necessary. About 10 pulses. Transfer to bowl. Repeat with remaining mushrooms.

Heat butter in 12" skillet over medium-high heat until melted. Add mushrooms and cook, stirring occasionally until mushrooms have exuded all their liquid and started to sizzle. About eight minutes.

Continue cooking until mushrooms begin to brown. Leave brown bits on the bottom, about four minutes longer.

Add shallots and thyme and cook, stirring frequently, until softened. About two minutes.  
Set aside.

Combine lamb, ½ lb. of Mushroom Duxelle, salt, pepper and oregano in medium bowl. Mix with hands until fully blended. Cover and refrigerate at least one hour, up to overnight.  
Adjust oven rack to middle position and preheat to 300° F.

Place cold mixture in bowl of food processor with onion, garlic and pancetta. Process until smooth puree is formed, scraping sides with rubber spatula, as necessary. About one minute.

Line rimmed meatloaf pan with aluminum foil.

With moist hands, form meat mixture into rectangle brick about 4" high, 8" long and 5" wide.  
Bake until center of loaf reads 155° F on an instant read thermometer. About 45 minutes.  
Allow loaf to rest at room temperature for 15 minutes (or refrigerate for up to one week).

To Heat Gyro for Serving:

Adjust broiler rack to highest position and preheat.

Slice loaf crosswise into 1/8 to ¼ inch strips (about 5" long and 2.5" wide).

Lay strips on rimmed, aluminum-lined baking sheet.

Broil until edges are crispy and brown. About two minutes.

Warm pita by placing on rimmed baking sheet and broiling until soft and pliant. About 45 seconds per side.

To Build Gyro Sandwich:

Warm pita, tzatziki, freshly sliced tomatoes and red onion. Add crispy gyro slices.

Enjoy!