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## WINE & STREET FOOD | WINE PAIRING WITH KEBAB

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**Which wine actually goes with doner kebab? The German-Turkish flatbread is one of the most popular fast food dishes in Germany and Switzerland. Here come our wine-food pairings.**

First of all: It is rather unlikely that you will come across a large selection of wines when you go to the kebab shop. Usually you have to decide first: chicken or lamb? With or without onions? Which sauce? And how spicy should it be? Depending on the degree of spiciness, you then drink one or two Ayran. Yes, the wine seems to be a minor matter - with the emphasis on "first of all" - because we are now devoting ourselves to that topic!

### The pairing:

The classic combination idea - pairing with local wines - should not be easy: The Turkish wines are only known to hard insiders. Added to this is the fact that this Turkish-Germanic snack is packed with stuff that the spiritual fathers and mothers of the past never intended: white cabbage, tomatoes, red cabbage and, depending on the location, corn. In Zurich, creamy avocados are even added. Today's doner kebab is really 100% fusion. A small challenge for the right wine selection - and still no reason not to uncork a bottle of a delicious kebab bag.

### Fresh: Scheurebe

Goes particularly well with kebabs with lots of vegetables. The green notes of the Scheurebe go well with tomatoes, cabbage and co. However, the wine should have body - otherwise it will be swallowed up by the sauce.

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