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by Chef Kasim Senturk

Roasted rack of lamb with special rice (Southern Eastern Region)

Ingredients

200 g Rack Of Lamb
70 g Rice
10 g Pistachio
40 g Lamb Liver
2 g Cinnamon
2 g Allspice
1/2 Onion
40 g Butter
1 Bay leaf
5 g Currant
1g Thyme
2 g Black Peppercorn
2 g Granulated Sugar
2 g Salt

Preparation

- 1 Season the rack of lamb with salt & black pepper and thyme then roast it on a wood-fired oven covered with aluminum foil about 4 hours until meat is become tender
- 2 Keep the rice in warm water for 1 hour, rinse and stir the rice very well, keep it under water until the water becomes clear
- 3 Heat up the butter in a splayed pan, sauté the nuts to give color, and then add thinly chopped onion and lamb liver until it is evenly well browned. Add rice
- 4 When rice is fried, add pistachio, cinnamon, granulated sugar, bay leaf, allspice, black peppercorn and salt
- 5 Fry it 5 minutes more and add meat broth until it passes over 2cm and let it steam in low heat
- 6 Serve the rice with rack of lamb.

Cooks Note
