

KESKEK

GOES GREAT WITH...

Chilli &
garlic pickles
(p194) and pitta
(p168) from How
to Be a Mezze
Legend



EXTRAS
#4

ALSO WORKS A TREAT WITH...

- Mutton or goat

RAISE YOUR GAME BY...

Using lamb on the bone - just cook for longer



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KESKEK

Keskek is a ceremonial meat and wheat dish eaten in Anatolia, traditionally cooked for weddings and other large celebrations. It's a really satisfying and filling meal of lamb cooked in an aromatic broth with chickpeas and cracked wheat, then topped with brown butter (flavoured here with our **BIBER BLEND** and **KAMMUN BLEND**)

Prep 15 mins	Cook 1 hr 20 mins
Heat 	Serves 4

500g **diced lamb**, or 2 **aubergines**

for a veg version

1 **onion** - finely chopped

1 **lemon** - cut into wedges to serve

30g **butter** or dairy-free alternative

150g **natural yogurt** or dairy-free

alternative to serve (optional)

100g **bulgur wheat**

400g **tin of chickpeas** - drained and rinsed

2 tsp



BIBER BLEND

2 tsp



KAMMUN BLEND

1 tsp



QARFA BLEND

1 Fry the onion in 3 tbsp oil for 10 minutes or until soft and translucent

2 Add the lamb, 1 tsp **BIBER BLEND**, 2 tsp **KAMMUN BLEND**, 1 tsp **QARFA BLEND** and 1 tsp salt then cook for 10 minutes or until the lamb is beginning to brown around the edges

3 Add the bulgur wheat, chickpeas and 800ml water then cover and simmer for 50 minutes or until most of the liquid has evaporated, the lamb is tender and the bulgur wheat is soft, stirring occasionally to prevent it sticking to the bottom of the pan and adding an extra splash of water if necessary

4 Fry the butter with 1 tsp **BIBER BLEND** for 2 minutes or until the butter is starting to foam and has taken on the colour of the spices

5 Spoon the butter over the keskek and serve with the lemon wedges and yogurt (if using)