



ALSO WORKS A TREAT WITH...

RAISE YOUR GAME BY...

Using lamb on the bone - just cook







KESKEK

Keskek is a ceremonial meat and wheat dish eaten in Anatolia, traditionally cooked for weddings and other 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
((000	4

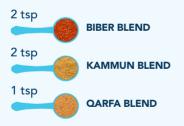
500g diced lamb, or 2 aubergines for a veg version

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



- Fry the onion in 3 tbsp oil for 10 minutes or until soft and translucent
- Add the lamb, 1 tsp <u>BIBER BLEND</u>, 2 tsp <u>KAMMUN BLEND</u>, 1 tsp <u>QARFA BLEND</u> and 1 tsp salt then cook for 10 minutes or until the lamb is beginning to brown around the edges
- 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
- 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)