Amasya keşkek (slow-baked wheat and lamb)

Whole recipe

Ingredients

1 kg	Pounded wheat (dehulled wheat berries) 6¼ glass
500 g	Diced lamb
200 g	Beef bone marrow
200 g	Lamb tail fat
100 g	Chickpeas ½ glass
30 g	Fenugreek (çemen)
30 g	Tomato paste 1¾ tbsp
10 g	Salt ½ tbsp
4 kg	Water 20 glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Put the wheat, meat, fenugreek, chickpeas, tail fat, salt, bone marrow and water into a clay pot. Close the lid.
2. Bake in a wood-fired stone oven for at least 12 hours. Fat collects on top.
   12 h
3. If you like, mix the collected fat with the tomato paste and hot water to make a sauce.
4. Serve the keşkek in a deep plate and pour the sauce over it if using.

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