Hakkari kepaye (rice-stuffed tripe and intestine)

Serves 6 · 2 h 30 min

Ingredients

1 kg	Rice 6 glass
250 g	Butter 1¼ glass
92.1 g	Sunflower oil ½ glass
30 g	Salt 1¾ tbsp
30 g	Ground black pepper 4¼ tbsp
600 g	Beef tripe
600 g	Lamb intestine
2 kg	Water 10 glass
250 g	Cooked chickpeas 1¾ glass
92.1 g	Sunflower oil ½ glass
50 g	Red pepper flakes 9¼ tbsp

Allergens

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

Method

1. Turn the tripe and intestine inside out and clean them well. Leave them to soak for about 3 hours, then rinse thoroughly.
   3 h
2. Fry the washed and drained rice in butter and sunflower oil. Stir in the salt and black pepper and let the filling cool.
3. Cut the tripe into portions and sew it with thread, fill it through the gap with the rice filling and close it. Fill the intestines with the filling too and tie the two ends together.
4. Place the stuffed tripe at the bottom of a clay pot and the intestines on top. Add hot water to cover and add the cooked chickpeas.
5. Cover and cook over low heat.
   2 h 30 min
6. In a separate pan, fry the chili flakes in sunflower oil until the oil takes on their colour.
7. Pour the sauce over the cooked dish and serve hot.

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