Kayseri oven-mouth lamb kebab

Serves 8 · 3 h

Ingredients

1 kg	Diced lamb
1.6 kg	Lamb chops
200 g	Lamb tail fat
1.5 kg	Tomato 12¼ pc
1 kg	Long green pepper
500 g	Garlic 166¾ clove
2.5 g	Dried oregano 2½ tsp
17 g	Salt 1 tbsp

Allergens

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

Method

1. Spread 150 g of the tail fat over the base of a copper tray.
2. Toss the lamb cubes with the thyme. Lay the cubes and the chops in the tray and spread them evenly.
3. Top with peeled garlic cloves, tomato rings and peppers halved to 6-9 cm lengths.
4. Spread the remaining 50 g of tail fat on top and add the salt.
5. Cover the tray with aluminium foil and cook in the coolest spot near the mouth of a stone oven for 3 hours. Serve hot.
   3 h

Last changed: November 1, 2026
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