Kemeli kavurma (sautéed lamb with desert truffles)

Serves 1 · 40 min

Ingredients

200 g	Diced lamb
50 g	Desert truffle (keme)
10 g	Clarified butter (ghee) ¾ tbsp
2 g	Ground black pepper ¾ tsp
2 g	Salt ¼ tsp

Allergens

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

Method

1. Leave the desert truffles in water for a while to soften, scrape their tips with a knife, wash well in plenty of water and cut into cubes.
2. Boil the meat in a pot; after a while add the cleaned truffles and boil a little longer.
3. When the liquid has been absorbed and the truffles are soft, add the black pepper, salt and ghee, sauté for a while and take off the heat.

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