# Konya calla (green plum and lamb stew)

**Serves 4**

## Ingredients

| | |
|---|---|
| **1.5 kg** | Bone-in lamb |
| **300 g** | Green plum |
| **300 g** | Onion<br>2¾ pc |
| **16 g** | Salt<br>1 tbsp |
| **5 g** | Sugar<br>1¼ tsp |
| **14 g** | Sunflower oil<br>1 tbsp |
| **14 g** | Butter<br>1 tbsp |
| **700 g** | Water<br>3½ glass |

## Allergens

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

## Method

1. Rinse the meat, put it in a pot, add the boiled water and cook for 1 hour.
   **1 h**
2. Score the green plums in a few places and arrange them over the meat.
3. Sauté the onions in a pan with the butter and oil, then spread them evenly over the plums.
4. Add the salt and sugar, cover and cook for about 15 minutes until the plums soften. Serve with the meat in the center of the plate, surrounded by the plums.
   **15 min**

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1177 (Konya Büyükşehir Belediyesi)
tatname.com/en/tarif/konya-calla-yemegi