Denizli tas kapama (lamb and chickpea pilaf cooked under an upturned dish)

Whole recipe

Ingredients

150 g	Lamb tail fat
1 kg	Bone-in lamb
426 g	Potato 2 pc
220 g	Onion 2 pc
84.5 g	Chickpeas ½ glass
330 g	Rice 2 glass

Allergens

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

Method

1. Get ready the lamb, the tail fat, the peeled potatoes and onions, the chickpeas and the rice soaked in water.
2. Arrange the potatoes and onions on the bottom of an enamel dish.
3. Pack the lamb in tightly, fatty sides facing up.
4. Set the dish upside down inside a wide pilaf pot and place a clean, heavy stone on top.
5. Rinse the chickpeas and scatter them around the dish. Add enough water to the pot and boil until the chickpeas are cooked.
6. Add the soaked rice to the boiling water and keep simmering over low heat until it is cooked.
7. Remove the stone, cover the pot and leave the pilaf to steep for 10 minutes. Then turn the pot over onto a serving tray and serve hot.
   10 min

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