Karayazı yoghurt kavurma (Sele Qeli, fried lamb with garlic yoghurt)

Serves 4

Ingredients

1.5 kg	Bone-in lamb
500 g	Yogurt 2½ glass
6 g	Garlic 2 clove
41.4 g	Sunflower oil 3 tbsp
18.3 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. Cut the meat into medium-sized cubes, rinse and drain it.
2. Boil the meat pieces in a pot for 30 minutes.
   30 min
3. Drain the boiling liquid and fry the meat in the oil together with the salt.
4. Let the fried meat rest for a while.
5. Meanwhile prepare the garlic yoghurt in a separate bowl.
6. Put the meat on a plate; pour the garlic yoghurt over or beside it as you like and serve.

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