



Lamb Crowns with Pita, Babaganoush and Sweet Potatoes

🕒 100–120 Min 🍷🍷🍷

Ingredients 6 Portions

🍷 = Kotányi Produkte

1 kg Rack of lamb, with bone
 1 pinch 🍷 Sea Salt, Coarse
 1 Handful of white bread crumbs

For the Harissa

25 g 🍷 Chili Hot
 20 g 🍷 Garlic Granules
 15 g 🍷 Coriander, Ground
 15 g 🍷 Paprika Special Sweet
 10 g 🍷 Cumin, Ground

For the Pita

500 g Flour, smooth
 300 ml Water, lukewarm
 10 g 🍷 Sea Salt, Coarse
 10 g Yeast, fresh
 20 g Olive oil

For the sweet potatoes

4 pc. Sweet potatoes, medium
 200 g Crème fraîche

For the Babaganoush

2 pc. Eggplant, large
 3 tbsp. Olive oil
 2 tbsp. Tahini
 0.5 pc. Lemon, squeezed
 3 tbsp. Sesame seeds, roasted
 1 tsp. 🍷 Cumin, Ground
 1 tsp. 🍷 Sea Salt, Coarse
 1 pinch 🍷 Chili with Sea Salt

Preparation

- 1 Dissolve the yeast in lukewarm water.
- 2 In a large bowl, mix flour with dissolved yeast.
- 3 Knead together with salt and olive oil until smooth. Cover and let rise for one hour.
- 4 Cut the eggplant in half lengthwise and prick with a fork.
- 5 Place cut side down on a baking sheet and grill at 200 °C for about 35 minutes. The skin should become wrinkled and dark.
- 6 Let the melanzani cool and then scrape out the pulp.
- 7 Divide the dough into 8 pieces, grind into a ball. Cover and let rise again for 30 minutes.
- 8 Puree the eggplant with all ingredients (except sesame seeds) in a blender. Season to taste with the spices and sprinkle with sesame seeds before serving.
- 9 Wash the sweet potatoes thoroughly and grill at 200 °C indirect heat. After about 30 minutes, they should be soft enough to be opened without difficulty.
- 10 Roll out the dough balls with a rolling pin to a thickness of 1 cm. Cover and let rise again for 15 minutes.
- 11 Preheat the pizza stone at maximum heat. Bake dough patties on the pizza stone for 3-4 minutes on each side.
- 12 Clean the lamb crowns and pat dry with kitchen paper. Rub with sea salt.
- 13 Grill the meat at direct heat 200 °C, turning occasionally, for 10 minutes.
- 14 Reduce heat to 150 °C and let simmer over indirect heat until a core temperature of 57 °C is reached.
- 15 Meanwhile, cut the sweet potatoes and fill with crème fraîche.
- 16 Mix the white bread crumbs with the Harissa spice mixture and turn the grilled lamb crown in it.

0.5 tsp. ♦ Garlic Granules

