



# 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

- 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

