Main dishes / Croatia

Peka

Meat and potatoes under an iron bell buried in embers, three hours untouched.

Time 210 min **Servings** 6

What you'll need.

- ☐ 2 kg Lamb or veal — in large pieces
- ☐ 1.5 kg Potatoes — in large wedges
- ☐ 3 piece Onions
- ☐ 3 piece Carrots
- ☐ 10 clove Garlic
- ☐ 4 sprig Rosemary
- ☐ 3 piece Bay leaves
- ☐ 250 ml Dry white wine
- ☐ 150 ml Olive oil
- ☐ 3 piece Tomatoes
- ☐ Salt and pepper — to taste

Let's make it.

01 Build a fire of hardwood and let it burn down to substantial embers, about an hour.

02 Rub the meat with salt, pepper, garlic and rosemary and leave it half an hour.

03 Spread the potatoes, onion, carrot and tomatoes over the tray in one layer.

04 Lay the meat over the vegetables, pour on the olive oil and wine and add the bay leaves.

05 Cover with the bell and bury it in embers completely, until no metal shows.

06 Cook an hour and a half, then lift the bell, turn the potatoes and baste everything with the juices from the tray.

07 Replace the bell and embers and give it another hour and twenty. Serve straight from the tray.

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