Main dishes / Kosovo

Tavë Elbasani



Lamb with rice under a yoghurt sauce, baked in an earthenware dish to a browned crust.

Time 125 min **Servings** 6

What you'll need.

- ☐ 1 kg Lamb — in pieces
- ☐ 700 ml Thick yoghurt
- ☐ 60 g Flour
- ☐ 5 clove Garlic
- ☐ Salt and pepper — to taste
- ☐ 200 g Rice
- ☐ 4 piece Eggs
- ☐ 100 g Butter
- ☐ 1 tbsp Dried oregano

Let's make it.

01 Rub the lamb with salt, pepper, garlic and oregano and roast it at 190 °C for forty minutes.

02 Parboil the rice for seven minutes and drain it.

03 Melt the butter, stir in the flour and cook it two minutes, to a nutty smell.

04 Whisk the yoghurt with the eggs and salt until completely smooth and add the flour mixture.

05 Spread the rice in an even layer in an earthenware dish and lay the meat and its juices on top.

06 Pour the yoghurt mixture over so it covers everything by a finger's depth.

07 Bake at 180 °C for fifty minutes, until the top browns and the middle still trembles slightly.

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