

Braised Lamb with Imam Bayaldi

Serves 4

Cuisine: Turkish

Preparation Time: 20 Minutes

Cooking Time: 2 Hours

Ingredients:

700g Lamb Neck
4 tbsp Vegetable oil
1 Onion roughly chopped
1 Carrot, peeled and roughly chopped
1 Celery Stick, roughly chopped
½ Leek, roughly chopped
1 tsp Tomato Puree
1 Garlic clove, peeled and chopped
1 sprig Thyme
1 sprig Rosemary
250ml White wine
500ml Brown Chicken Stock
500ml Beef Stock
250g Tinned chopped tomatoes

For the Imam Bayaldi:

2 Aubergines
1 tbsp Cooking salt
1 tbsp Olive oil

1 Onion, peeled and thinly sliced
2 tbsp Tomato ketchup
1 tbsp Coriander leaves, chopped
50g Black olives, pitted and halved
Curly parsley leaves
Vegetable oil for deep-frying the aubergines

Method:

1. Season the lamb with salt. Heat a large heavy-based pan with 3 tbsp vegetable oil and sear the lamb quickly over a high heat to colour all over. Remove from the pan and reserve on a plate.
2. Fry the onion and carrot in the same pan over a medium heat, stirring until golden.
3. Add 1 tbsp vegetable oil, then the celery, leek and a pinch of salt.
4. Add the tomato puree, garlic and herbs and cook for 2-3 minutes.
5. Add the wine and bubble it to reduce right down.
6. Pour 500ml of each stock and bring it to the boil.
7. Stir in the tomatoes then lower the heat.
8. Add the lamb necks making sure they are submerged – top up with stock if necessary.
9. Turn the heat down to a low simmer and cook for 1 ½ - 2 hours until the meat is very tender.
10. Meanwhile, for the Imam Bayaldi, dice the aubergines into 2cm chunks (don't peel).
11. Heat the olive oil in a large pan and cook the onion on a low heat until softened and caramelized for about 15 minutes.
12. Stir in the cumin and cook for a further 5 minutes.

13. Dry the aubergine dice then heat the oil for deep-frying to 115°C and fry them for 3-4 minutes until golden and cooked through.
14. Remove and drain them on kitchen paper then put them into a food processor and add the ketchup and onion.
15. Pulse enough to keep the mixture chunky then stir in the coriander and adjust seasoning. Transfer to a bowl to keep warm
16. When the lamb is cooked, lift it out, strain the liquor and pour $\frac{1}{3}$ of it into a pan and reduce to a thickened sauce consistency

To Serve:

Slice the lamb, serve into bowls or plates on top of the Imam Bayaldi and spoon over the sauce.

Chef's Notes:

It's great with the lamb on the bone too and the Imam Bayaldi on top.