

Kubbe Kebab?

Traditional Turkish Kubbe Kebab with eggplant, lamb chops, potatoes and peppers. A flavorful oven-baked dish perfect for special occasions.

30 min

HAZIRLIK

50 min

PIRME

1h 20min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Kubbe Kebab?

Malzemeler

- 12 lamb chop
- 5 eggplant
- 1 onion
- 2 potato
- 2 tomato
- 1 capia pepper
- 1 green pepper
- 1 tbsp tomato paste
- 0.5 tbsp pepper paste
- 1 tsp black pepper
- 1 tsp chili flakes
- 1 tsp salt
- 4 tbsp olive oil
- 2 tbsp butter

Yapılışı

- 1 Prepare the vegetables**

Peel 5 eggplants in alternating strips, leaving the stem attached. Cut 2 potatoes into 1/4-inch thick rounds. Slice 2 tomatoes into thick rounds. Cut 2 bell peppers into thin strips.
- 2 Fry the vegetables**

Heat 4 tablespoons vegetable oil in a large skillet over medium-high heat. Fry the eggplants until golden brown on all sides, about 8-10 minutes total. Remove and drain on paper towels. In the same oil, fry potato rounds until golden, about 3-4 minutes per side. Remove and drain.
- 3 Cook the meat base**

Heat 1 tablespoon olive oil and 1/2 tablespoon butter in a large pan over medium heat. Add 1 finely chopped onion and cook until soft and golden, about 5-6 minutes.
- 4 Brown the meat**

Add 12 lamb chops to the pan and brown on all sides, about 6-8 minutes total. Season with 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon cumin.

5 Build the sauce

Stir in 2 tablespoons tomato paste and cook for 1 minute until fragrant. Add enough hot water to barely cover the meat, about 1-1.5 cups. Bring to a boil, then reduce heat to low and simmer covered for 25-30 minutes until meat is tender.

6 Assemble the dish

Preheat oven to 200°C (400°F). Arrange the fried eggplants in a large baking dish. Nestle the fried potatoes between the eggplants. Place the cooked lamb chops on top.

7 Add remaining vegetables

Distribute the bell pepper strips and tomato slices evenly throughout the dish. Pour the cooking liquid from the meat over everything, ensuring all vegetables are moistened.

8 Bake

Bake uncovered for 25-30 minutes until the top is golden brown and the vegetables are tender when pierced with a fork. Let rest for 5 minutes before serving.

?puçlar?

Salt the sliced eggplant and let it sit for 30 minutes before frying to remove bitterness and excess moisture, then pat dry thoroughly.

Don't overcrowd the pan when frying eggplant and potatoes - work in batches to ensure even browning and prevent steaming.

Let the meat mixture cool slightly before assembling the dish to prevent the other ingredients from becoming too soft.

Use a deep baking dish to accommodate all the layers and prevent spillover during cooking.

Cover the dish with foil for the first half of baking if the top starts browning too quickly.

Let the finished dish rest for 10 minutes before serving to allow the flavors to settle and make serving easier.

Save some of the cooking liquid from the meat to add moisture if the dish looks dry during baking.