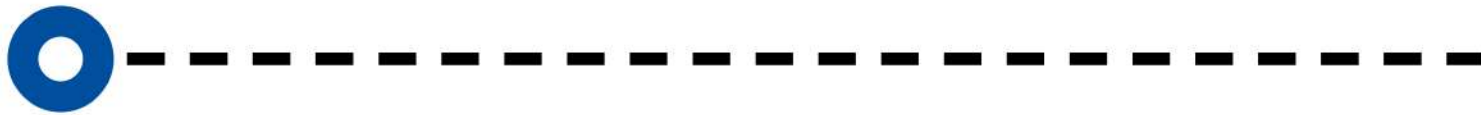


Recipe by  
*Bilal Satici*

# Ali Nazik Gaziantep lamb kebap



# Ingredients

**aubergines in yoghurt:**

**2-3 small aubergines (smaller ones are better as have fewer seeds)**

**150 g thick Greek yoghurt**

**2 cloves of garlic – peeled and crushed**

**Salt to taste**



**Meat:**

**200 g minced beef**

**1 onion – peeled and finely chopped**

**1-2 cloves garlic – peeled and finely chopped**

**1 pepper – de-seeded, diced**

**1 hot chilli pepper – de-seeded, sliced**

**1 tablespoon pepper (or tomato) paste**

**2 teaspoon thyme**

**1/2 teaspoon freshly ground black pepper**

**1/2 teaspoon hot pepper (season to taste)**

**50 ml water**

**salt to taste**

**frying oil**

**chopped parsley**



# Preparation

Wash and dry the aubergines. Prick them with a fork to prevent them from cracking during baking. Place on a baking tray lined with paper, and bake for about 50 minutes at 200 degrees C. Time may vary depending on the size and number of aubergines. They need to get completely soft. Place the roasted aubergines in a bowl with cold water, 1 teaspoon salt and 2 tablespoons lemon juice, for about 15 minutes, to cool.

Remove the skin and seeds from the aubergines. Dice the flesh. Mix the yoghurt with the garlic and salt in a bowl, and add the roasted aubergines.



**Fry the meat in a small amount of oil. Stir continuously. When it loses its pink colour, add chopped onion, garlic, peppers, chilli and mushrooms. When the onions are sauteed, add the thyme, paprika and (tomato) paste. Stir, pour in the water, reduce the heat and cover the pan. Cook for about 8 minutes. Arrange the aubergines in the yoghurt on a platter and top with the meat, sprinkle with parsley. Serve with rice or pita breads.**

