

Beyti Kebab (Wrapped Lamb Kebab)

Turkish · Main Course · Hard · 45 min total · Serves 4

Beyti kebab is seasoned ground lamb shaped into long, plump kebabs, grilled, then wrapped in lavash and sliced into rounds. It is served with tomato sauce, melted butter and cool yogurt.

Ingredients

- 1.5 lb ground lamb (about 20% fat) (well chilled)
- 1 small yellow onion (grated and squeezed dry)
- 3 cloves garlic (finely minced)
- 1 tsp Aleppo pepper (pul biber)
- 0.5 tsp ground cumin
- 1.5 tsp kosher salt
- 0.5 tsp black pepper
- 0.25 cup flat-leaf parsley (finely chopped)
- 4 lavash bread (large sheets)
- 1 cup crushed tomatoes
- 3 tbsp unsalted butter (split between the tomato sauce and brushing the lavash)
- 1 cup plain whole-milk yogurt (for serving)

Method

1. Knead the lamb with the onion, garlic, Aleppo pepper, cumin, salt, black pepper and parsley for 4 to 5 minutes until sticky and cohesive. Refrigerate for 30 minutes so the mixture firms up.
2. Heat a grill or broiler to medium-high, about 425 to 450°F (220 to 230°C). Divide the meat into 4 pieces and, with wet hands, press each onto a wide flat metal skewer to form a smooth log about 7 inches (18 cm) long and 1 inch (2.5 cm) thick.
3. Grill the logs for 8 to 10 minutes, turning every 2 to 3 minutes, until deeply browned and the centre reaches 160°F (71°C). Rest them for 3 minutes, then slide them off the skewers.
4. While the kebabs cook, simmer the crushed tomatoes with 1 tablespoon of the butter and a pinch of salt for about 8 minutes, until slightly thickened. Keep the sauce warm.
5. Brush each lavash sheet with some of the melted butter, lay a kebab across the lower third, and roll it into a snug cylinder, tucking the ends in as you go.
6. Return the wrapped kebabs seam-side down to the grill for 1 to 2 minutes, until the lavash is toasty and speckled with brown spots.
7. Slice each wrap into 1-inch rounds and serve with the warm tomato sauce, the remaining melted butter drizzled on top, and the yogurt on the side.