

JOSPER GRILLED LAMB DURUM

SERVINGS: 10

INGREDIENTS	UNIT	BRUTE	NET
Lamb			
Lamb shoulder	Units	3	
Salt	Kg	0,02	
Garlic clove	Unit	2	
Pepper	Kg	0,1	
Pita bread			
Pita bread	Unit	12	
Sauce for the durum			
Greek yogurt	Kg	0,3	
Cumin	Kg	0,05	
Smoked paprika	Kg	0,01	
Lemon juice	L	0,05	
Chili powder	Kg	0,01	
Grounded coriander	Kg	0,01	
Fresh mint	Kg	0,02	
Salt and pepper	To taste		

Smoking , Convection , radiation

TECHNIQUES USED

NECESSARY COOKWARE

Josper Casserole 28 cm – 1 units

Robata smokers grate- 1 unit

METHOD OF PREPARATION:

- Smoke the yogurt for about 30 minutes closing the vents and allowing the smoke to build up inside, is crucial to have the yogurt at room temperature
1. Season the lamb shoulder with some salt and pepper and some oil. Sear them in the lower grill to get a mallard reaction. Then put the lamb shoulder inside a vacuum bag with some garlic cloves and cook for 24 hours at 68 degrees Celsius.
 2. Once the meat is cooked, break it down and pull it with gloves. Set aside.
 3. Mix all the ingredients from the sauce and put it inside a piping bag.
 4. Heat a Josper casserole with some olive oil on the lower grill, once the casserole gets really hot, sear the pulled lamb meat for 1 minute to get a crispy exterior.
 5. Place the pita bread in a smokers grate and hydrate it shortly with some water, then heat it shortly for 20 seconds on the upper grill.
 6. Once the pita bread is hot and fluffy, open it in half and fill it with the pulled meat, then top it with the sauce and serve straight away.