

How to make Turkish Mutton (Laham) Pie

Yield: 3 min

Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-mutton-recipe>

Ingredients:

- 1 kilogram lamb /Mutton
- 2 onions medium, (chopped)
- 6 tomatoes medium, (seedless and chopped)
- 1 zucchini (cut into thick slices)
- 1/2 cauliflower (florets only)
- 1/2 broccoli (florets only)
- 1 carrots large, (cut into thick slices)
- 1 cup peas (fresh/frozen), washed
- 1 inch cinnamon sticks stick
- 1 1/2 teaspoons salt
- 1 teaspoon black pepper Powder, (or freshly crushed)
- 1/4 turmeric powder
- 3 green chilli (chopped)
- 3 garlic cloves (pounded coarsely)
- 1/4 ginger (chopped)
- 2 tablespoons vinegar
- 1/2 basil fresh, (chopped)
- 1/2 teaspoon rosemary fresh, chopped)
- 1/2 teaspoon fresh parsley (chopped)
- 4 tablespoons olive oil (divided)
- 3 cups all purpose flour (Maida)
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon yeast
- 2 teaspoons baking powder
- 4 tablespoons olive oil
- 1/2 cup milk (for binding)
- water (for binding) - as needed
- 1 egg well beaten (for the glaze)
- white sesame seeds Black/, or nigella seeds (kalongi) – to garnish