

Croatian Pita Bread „Lepinja“

with Mediterranean red pepper cream and pulled lamb (halal)



Ingredients for 4 servings:

1 Croatian pita bread	1 l Cola
1 Lamb leg (halal, about 1 kg)	100 ml Mango purée
1 Clove of garlic	250 g Sour cream
1 Onion	Sweet Paprika, Smoked
1 Chilli pepper	Paprika, Smoked Salt,
1.5 Tubes of tomato paste	Pepper, Salt, Olive oil

2612 croatian pita bread "Lepinja"
(halal)

Preparation:

First, trim the lamb leg and cook in the oven at 110 degrees Celsius for about 3 hours.

Meanwhile, finely chop the onion, garlic clove, and chilli and sauté in a pot with some oil. Add one tube of tomato paste. Deglaze with the cola and mango purée, season with smoked salt and smoked paprika. Let it simmer on low heat until the liquid has evaporated, then blend into a purée. Remove the lamb leg from the oven when the internal temperature reaches 90 degrees Celsius and shred into pulled lamb. Mix the pulled lamb with the prepared mixture.

For the red pepper cream, mix the sour cream with tomato paste and olive oil. Season with sweet and smoked paprika. Then, season with salt and pepper to taste.

Halve the grilled bread. Top with the halal pulled lamb and add some Mediterranean red pepper cream. Fold the grilled bread and quarter it.