

Ras Al Hanout spiced lamb on flatbread with harissa yogurt by Chef Dylan Giordan of Serafina

Serves 15

Ingredients:

1 Boneless American Lamb leg
2 white onions, peeled and sliced
2 carrots, peeled and roughly chopped
4 ribs celery, roughly chopped
2 quarts Water
30 Pita bread

For the rub:

1 teaspoon cumin seeds
1 teaspoon coriander seeds
6 ea cardamom pods, seeds only
½ teaspoon fennel seed
½ teaspoon black peppercorns
2 teaspoon sweet paprika
1 teaspoon cinnamon powder
1 teaspoon turmeric
1 teaspoon cayenne pepper
1 teaspoon salt
½ teaspoon sugar
½ teaspoon allspice

For the yogurt

1 cup thick yogurt
½ cup harissa
½ cup mint, chopped

Method:

Toast all whole spices and grind. Combine with the rest of the spice mix ingredients. Rub the lamb all over with the ras al hanout. Put the vegetables in a dutch oven and place the lamb on top. Pour the water into the dutch oven, but not over the lamb. Roast at 300 for 3 hours. Remove the lamb, and let rest, covered for 15 minutes. Meanwhile, combine the yogurt, harissa and yogurt. Strain the liquid out of the dutch oven and reserve. Shred the lamb, and add the reserved liquid back to the lamb to hydrate. Toast the pita, and place 3 ounces of lamb on top. Drizzle with the spicy yogurt.