

# AMERICAN LAMB MERGUEZ BOUREK

*Yield: 8-10 servings*

<b>Ingredients</b>	<b>Amounts</b>
<i>Merguez</i>	
Ground <b>American Lamb</b>	5 lbs.
Harissa	½ cup
Preserved lemon puree	¼ cup
Coriander, ground	¼ cup
Cumin, ground	¼ cup
Hungarian sweet paprika	¼ cup
Turmeric, ground	2 Tbsp.
Cardamom, ground	1 Tbsp.
Black pepper, ground	1 Tbsp.
Salt	1 Tbsp.
<i>Tahini-Yogurt Sauce</i>	
Low fat yogurt	2 cups
Tahini	½ cup
Garlic clove, pureed	1 ea.
Salt	1 ½ tsp.
Black pepper, ground	to taste
<i>Bourek</i>	
Clarified butter	1 cup
Canola oil	¼ cup
Phyllo	1 lb.
<i>Garnish</i>	
Mint, dried, crumbled	as needed
Cilantro, chopped	as needed
Harissa	as needed

## **Method**

1. *For the Merguez:* Mix all the ingredients together and let sit overnight.
2. *For the Tahini-Yogurt Sauce:* Combine all ingredients in a bowl. Let stand for 15 minutes for flavors to meld. Taste and adjust with salt and lemon juice as needed.
3. *For the Bourek:* Melt the butter in a pan and add the oil. Brush a ½-sheet pan with the butter mixture. On a large counter space, brush one sheet of phyllo with the butter mix.
4. Spread 4 ounces of lamb merguez on the sheet in a thin row positioned on the long side of the sheet, a third of the way from the bottom.
5. Using a dowel, roll the sheet. Brush a second sheet with the butter mix. Using the dowel, roll it around the first roll. Squeeze the roll slightly toward the middle of the dowel. Pull the roll off the dowel and onto the sheet pan. Roll it to make a snail shape.

6. Continue with the rest of the dough and lamb. Brush the top of the rolls and refrigerate for half an hour. Bake in a 350°F-convection oven for about 30 minutes, until the dough is golden brown.
7. Serve with tahini-yogurt sauce and garnish with mint, cilantro, and/or harissa.

Source: Courtesy of Mica Talmor, Pomella

The USDA recommends a minimum temperature of 160 degree F for ground lamb.