

Stuffed Leek Leaves

INGREDIENTS:

Servings: 2 people

Stuffing:

Large leeks	1-2
Finely chopped onion	1
Olive oil	1 tbs
Ground lamb	5 oz
Semolina	1/8 cup
Short-grain rice	1/8 cup
Chopped dry apricots	2 oz
Chopped dry apples	1 oz
Chopped raisins	1 oz
Chopped parsley	medium bunch
Ground cinnamon	1/4 tsp
Salt and freshly ground pepper	to taste

Sauce:

Olive oil	2 tbs
Lemon juice	1 tbs
Tamarind syrup	1 tbs
Salt and freshly ground pepper	to taste
Water	1/4 cup

Servings: 4 people

Stuffing:

Large leeks	2-3
Finely chopped onion	1
Olive oil	2 tbs
Ground lamb	9 oz
Semolina	1/4 cup
Short-grain rice	1/4 cup
Chopped dry apricots	3 oz
Chopped dry apples	2 oz
Chopped raisins	2 oz
Chopped parsley	medium bunch
Ground cinnamon	1/2 tsp
Salt and freshly ground pepper	to taste

Sauce:

Olive oil	3 tbs
Lemon juice	2 tbs
Tamarind syrup	2 tbs
Salt and freshly ground pepper	to taste
Water	1/2 cup

Servings: 6 people

Stuffing:

Large leeks	3-5
Finely chopped onion	1-2
Olive oil	2 tbs
Ground lamb	13 oz
Semolina	1/3 cup
Short-grain rice	1/3 cup
Chopped dry apricots	4 oz
Chopped dry apples	3 oz
Chopped raisins	3 oz
Chopped parsley	medium bunch
Ground cinnamon	3/4 tsp
Salt and freshly ground pepper	to taste

Sauce:

Olive oil	1/4 cup
Lemon juice	3 tbs
Tamarind syrup	3 tbs
Salt and freshly ground pepper	to taste
Water	3/4 cup

Servings: 8 people

Stuffing:

Large leeks	4-6
Finely chopped onion	2
Olive oil	3 tbs
Ground lamb	1 pound
Semolina	1/2 cup
Short-grain rice	1/2 cup
Chopped dry apricots	6 oz
Chopped dry apples	4 oz
Chopped raisins	4 oz
Chopped parsley	medium bunch
Ground cinnamon	1 tsp
Salt and freshly ground pepper	to taste

Sauce:

Olive oil	1/4 cup
Lemon juice	1/4 cup
Tamarind syrup	1/4 cup
Salt and freshly ground pepper	to taste
Water	1 cup

Servings: 10 people

Stuffing:

Large leeks	5-7
Finely chopped onions	2-3
Olive oil	1/4 cup
Ground lamb	1 1/2 pounds
Semolina	2/3 cup
Short-grain rice	2/3 cup
Chopped dry apricots	7 oz

Chopped dry apples	5 oz
Chopped raisins	5 oz
Chopped parsley	medium bunch
Ground cinnamon	1 1/4 tsp
Salt and freshly ground pepper	to taste

Sauce:

Olive oil	1/4 cup
Lemon juice	1/4 cup
Tamarind syrup	1/4 cup
Salt and freshly ground pepper	to taste
Water	1 1/4 cup

Servings: 12 people

Stuffing:

Large leeks	6-8
Finely chopped onions	3
Olive oil	1/4 cup
Ground lamb	1 3/4 pounds
Semolina	3/4 cup
Short-grain rice	3/4 cup
Chopped dry apricots	8 oz
Chopped dry apples	5 oz
Chopped raisins	5 oz
Chopped parsley	medium bunch
Ground cinnamon	1 1/2 tsp
Salt and freshly ground pepper	to taste

Sauce:

Olive oil	1/2 cup
Lemon juice	1/4 cup
Tamarind syrup	1/4 cup
Salt and freshly ground pepper	to taste
Water	1 1/2 cups

TOOLS:

Chef's knife
Cutting board
Small knife
Frying pan
Bowl
Wooden spoon
Pepper mill
Toothpicks
Wide saucepan with a lid
Spatula

INFO:

This dish comes from our New Turkish Kitchen and can not be found anywhere in the region. Although this dish can not be found in Turkey, it is a perfect example of how Turks are willing to stuff about any vegetable. This is a variation, combining the common lamb, rice and dried fruit stuffing with a very uncommon package, the leek. The sweet-and-sour sauce is very common in Turkish cuisine, although it is rarely used with stuffed vegetables.

TIME:

prep time : 01:00
cook time : 00:45

PREPARATION:

Trim the leeks. Cut the leeks into finger long pieces. Make a slit along one side of the leek through to the center, then separate the leaves.

Fry the onion in a little olive oil until tender. Let the onions cool a little and then combine them with the rest of the stuffing ingredients. Mix well.

Place a leek leaf on a work surface. Spread about 1/2 tablespoon of stuffing in the center of the leek. Roll the leaf up tightly, like a cigar. Secure the roll by skewering it with a toothpick. Put the rolls in a saucepan. Add the sauce ingredients then add water until the cooking liquid is 1/2 inch deep. Bring to a boil then cover and simmer for 45 minutes. If necessary, add more water during cooking to prevent the leaves from drying out. When done, the leeks should be very soft. Serve hot with white rice.