

Recipe from I Will Not Eat Oysters

KEBABS IN A BLANKET WITH TAHINI

MAKES 12-14 kebabs in a blanket

THE THINGS

KEBABS:

1 lb ground chuck (or a combination of ground beef and lamb)
1 yellow onion, grated
2 tbsp chopped cilantro
1 tbsp chopped parsley
1 tbsp olive oil
1 tsp salt
½ tsp cumin
½ tsp smoked sweet paprika
¼ tsp black pepper
¼ tsp baking powder
pinch of all-spice
oil for frying

BLANKETS:

1 sheet puff pastry, cut into triangles (longest edge at least 3 ½")
egg wash (beaten egg with splash of water)
paprika
Maldon salt
black sesame seeds

TAHINA SAUCE:

½ cup tahini (sesame paste)
½ cup cool water
2 tbsp fresh lemon juice
salt to taste

THE WAY

FOR THE KEBABS: In a large bowl, combine the ground chuck with the onion, cilantro, parsley, olive oil, salt, cumin, paprika, pepper, baking powder, and all spice. Mix well and set in the fridge for 1 hour or up to 24 hours to allow the flavors to meld.

Shape the kebabs into 3" long torpedo shapes. Heat a large skillet with a bit of oil over medium-high heat. Sear each kebab for 30 seconds per side just to seal them. Allow them to cool completely to room temperature.

FOR THE BLANKETS: Prepare a sheet pan with parchment paper. Roll each kebab in a triangle of puff pastry and place it on the prepared sheet pan. When all are rolled, brush the puff pastry with egg wash and garnish with a dash of paprika, Maldon salt, and black sesame seeds.

Place the sheet pan in the freezer for about 20 minutes to set the puff pastry. Pre-heat the oven to 375°F. Bake the kebabs in a blanket for 15-18 minutes until the puff pastry is golden brown.

FOR THE TAHINA SAUCE: Whisk the tahini, cool water, lemon juice, and salt until combined. Serve with kebabs in a blanket! Enjoy!

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