

Rice with lamb and stuffed ramallet tomatoes

Michelin-starred chef Kike Martí has developed an aromatic lamb dish that contains all the key ingredients of the Mediterranean region. An excursion into the Mediterranean world of flavours!

Follow Kike on Instagram: @kikemarticerda

Preparation time: 60 min. · Level of difficulty: complex

Quantity

Ingredients for 2 people.

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8 piece Ramallet tomatoes
500 g Lamb leg
150 g Kidneys
200 g Pumpkin / Butter squash
150 g Cooked chickpeas
6 piece Artichokes
1 tsp Cumin
1 tsp Flower sea salt
1 piece Garlic cloves
1 piece Sage leaves to taste
200 ml Palo
1 tsp Thyme
2 piece Saffron threads
1 tsp Sweet paprika powder
600 cl Meat stock
440 g Round rice (or paella rice)

Preparation

Place the legs of lamb in a bowl with four chopped tomatoes, fresh thyme, half a glass of Palo and salt. Fill with water until half of the meat is covered.

Cover the meat and place in the oven for 45 minutes. Remove the tomatoes and reserve, but leave the lamb in its juices for another 20 minutes.

Sauté the kidneys briefly with garlic and fresh sage. Open the remaining tomatoes at the top of the stem, empty them with a spoon and fill with the kidneys. Roast in the oven at 180 C for 10 minutes.

In a greixonera (typical Mallorcan clay pot), mix the boneless lamb with the artichokes, diced pumpkin and chickpeas. Add the stashed crushed tomatoes.

Season with cumin, saffron and Tap de Cortí paprika. Wash the rice, add to the hot broth and place in the oven at 200 C for 17 minutes.

Serve the stuffed tomatoes with the kidneys and sprinkle with fresh thyme.

This dish comes from the Mallorcan recipe book "Tomátiga de Ramellet - Pagesos i cuiners".