



By Marty Levin Executive Chef Mauzone's Catering by Celebration

## Caribbean Style Australian Lamb Yaptzok

Kosher for Passover (Non-Gebruchts)

Yield 6-Servings

### Ingredients

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- 4 lbs-After peeling Yuca (Cassava Root) (8 lbs before peeling)
- 1 lb Australian ground lamb
- 4 whole eggs
- 2 hard boil egg
- 3 tablespoon margarine
- 1 onion ,finely minced
- 1 green bell pepper, small diced
- 1 stalk celery
- cilantro ,chopped ½ cup
- 2 plum tomato, small diced
- 6 cloves garlic crushed
- S& P to taste
- Vegetable oil

#### *Directions:*

1. Peel Yuca wash, cut into 2-3 pieces, cook the Yuca in salted water; once it is soft mash it. Add margarine, 3 whole eggs, plus one egg white. (Save egg yolk)
2. Sauté the onion, bell pepper, clery, and garlic in one tablespoon vegetable oil, add ground Australian lamb. brown off meat. drain fat add dice tomato, cilantro, adjust season with salt & pepper.
3. Smooth half Yuca mixture over bottom of pan greased 9"x11"x 2" pan. Next add the meat, and finally the remaining half of Yucan.Brush top with remaining egg yolk.
4. Bake in 350 F over for 40 minutes to golden brown.

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For Passover Chef Marty will be at Matza Fun Tours

For information [www.matzafun.com](http://www.matzafun.com)

Visit Chef Marty at Kosherfest 2011 Booth 305 Washington Group to see and taste first kosher Australian Lamb into the USA

