**Elbasan ( Yogurt coated meat )**

1 lamb butt or lamb sleeve

4 cups yogurt

4 eggs

1 tbsp flour

2 teaspoons hot paprika

½ tbsp salt

2 cups meat broth

100 gr butter

Chop lamb meat to four or five pieces, add salt and cook in pressure cooker for about forty five minutes, take out of broth, remove bones, place on an oven resistent service plate.

Mix and blend yogurt, eggs, flour, paprika, salt and meat broth in a saucepan,

pour over meat to cover the whole surface. Cut butter to small pieces and place evenly on top. Bake in 180 degree oven for forty five minutes until surface gets crispy.