

# Kulon ma'-Bun'wra

This is an adaptation of a rare but famed dish from Arrakis, served at family celebrations and community gatherings. The name simply means “kulon with bun'wra”: the *kulon* is a domesticated equine, the meat of which takes particularly well to spice; *bun'wra* is a savory fruit imported from tropical climates, as it obviously does not yet grow on Arrakis. The nearest Terran equivalent is “Pan-Roast Lamb and Tomato”, using the rich aromatic Persian spice mix [advieh](#), and the Bengali whole-spice blend [panch phoron](#). It is of course difficult to approximate the flavors and aromas of this dish with local ingredients, but I've tried my best using things one can find easily.

## Kulon ma'-Bun'wra

- 2 lamb chops (1/2-3/4 pound each)
  - 4 tbsp advieh
  - 2 plum tomatoes
  - 2 tsp panch phoron
  - 1 tsp gray salt
1. Lay out a piece of plastic wrap large enough for 1 lamb chop. Generously coat each side of the chop with 1 tablespoon of advieh, gently rubbing or pressing the advieh into the meat.



2. Wrap the lamb chop as tightly as possible (squeeze the air out). Repeat this process for each lamb chop, and allow them to sit at room temperature for 20

minutes.



3. Meanwhile, dice the plum tomatoes into 1/4-inch pieces.



4. Mix diced tomato with panch phoron.



5. Lay out a piece of foil (three times the length of the lamb chop). Lay out the lamb chop in the middle and evenly distribute half of the tomatoes around it.



6. Wrap the lamb and tomatoes tightly, creating a kind of "pouch". Repeat this process for the other lamb chop using the remaining tomatoes.



7. Preheat a frying pan over high heat for 8 minutes. Place the “pouch” in the frying pan and cook over high heat for 4 minutes. Flip it and cook another 4 minutes.



8. Use gray salt to taste, sprinkling some over your food when served.



Use your imagination — instead of lamb, one could use veal, pork, or whatever protein you like. The tomato could be red peppers, or a blend of vegetables that roast well, such as squash, potatoes, or carrots. Have fun!