Adıyaman meatless raw kofte

Whole recipe

Ingredients

1 kg	Bulgur 8½ glass
500 g	Water 2½ glass
200 g	Tomato paste 1 glass
50 g	Pepper paste
100 g	Onion 1 pc
30 g	Garlic 10 clove
200 g	Red pepper flakes 37¼ tbsp
300 g	Tomato 2½ pc
100 g	Walnut 1 glass
15 g	Salt ¾ tbsp
50 g	Pomegranate molasses
92.1 g	Sunflower oil ½ glass
60 g	Parsley 1¼ glass
1 g	Cloves
1 g	Ground ginger ½ tsp
1 g	Ground cinnamon ½ tsp
0.5 g	Galangal
1 g	Ground cumin
1 g	Ground black pepper ½ tsp
1.5 g	Ground allspice ¾ tsp
0.1 g	Nutmeg

Allergens

Allergen information is not complete yet.
Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Put the bulgur in a wide basin.
2. In a separate bowl, mix the tomato and pepper pastes, grated onion, crushed garlic, isot pepper, crushed walnuts, salt, cloves, ginger, cinnamon, galangal, cumin, black pepper, allspice and nutmeg.
3. Tip this mixture over the bulgur, add the water and knead for about half an hour, until the paste is smooth and the bulgur is soft.
   30 min
4. Add the pomegranate molasses and the grated tomato and keep kneading.
5. Finally add the oil and the finely chopped parsley and knead for 2 more minutes.
   2 min

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