Bitlis stuffed bulgur meatballs

Whole recipe

Ingredients

1 kg	Ground beef
1 kg	Bulgur 8½ glass
500 g	Water 2½ glass
250 g	Suet
500 g	Onion 4½ pc
5 g	Paprika ¾ tbsp
200 g	Pomegranate ¾ pc
10 g	Salt ½ tbsp
3 kg	Water 15 glass

Allergens

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

Method

1. Mince the kidney fat twice, grate in the onion, add part of the salt, the ground red pepper and the pomegranate seeds, and knead. This is the filling.
   5 min
2. Knead the beef mince, bulgur, remaining salt and 500 ml water into the outer dough.
   15 min
3. Take 20 g pieces of the outer dough and roll them in your palm. Hollow each out with your index finger, put in 3 g of filling, close it and shape into a ball.
4. Bring 3 litres of water to the boil and gently add the meatballs. When they float to the top, lift them onto plates and serve.
   15 min

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