Diyarbakir quince and meatball bake

Serves 6

Ingredients

1 kg	Ground lamb
1 kg	Quince
500 g	Water 2½ glass
30 g	Butter 2 tbsp
110 g	Onion 1 pc
60 g	Parsley 1¼ glass
15 g	Salt ¾ tbsp
5 g	Ground black pepper ¾ tbsp

Allergens

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

Method

1. In a large bowl, mix the mince with the finely chopped onion and parsley, salt and black pepper. Knead well and rest for 30 minutes.
   30 min
2. Halve the quinces if small, or cut into rings if large, and remove the cores.
3. Shape the mixture into meatballs about the same size as the quince pieces.
4. Arrange the quince and meatballs in turn in a wide pan, add the butter and hot water, and cook until the meatballs are done.

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