Gaziantep steamed bulgur meatballs (süzek yapması)

Whole recipe

Ingredients

250 g	Ground lamb
350 g	Bulgur 3 glass
100 g	Onion 1 pc
3 g	Garlic 1 clove
30 g	Tomato paste 1¾ tbsp
30 g	Pepper paste
10 g	Paprika 1½ tbsp
10 g	Salt ½ 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. Finely chop the onion and garlic.
2. Knead the bulgur, mince, onion, garlic, pastes, red pepper, salt and black pepper in a bowl without adding any liquid.
3. Take small, palm-sized pieces of the mixture and shape them into flat patties.
4. Place a sieve over a pot that is kept at a boil and arrange the patties on it, not touching the boiling liquid. Steam them.
   35 min

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