# Kübbülmişviyye (Kilis stuffed bulgur patties)

**Whole recipe**

## Ingredients

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|---|---|
| **500 g** | Ground beef |
| **1 kg** | Bulgur<br>8½ glass |
| **100 g** | Onion<br>1 pc |
| **10 g** | Dried spearmint<br>6¼ tbsp |
| **20 g** | Paprika<br>3 tbsp |
| **40 g** | Wheat flour<br>½ glass |
| **20 g** | Salt<br>1 tbsp |
| **400 g** | Water<br>2 glass |
| **250 g** | Suet |
| **250 g** | Walnut<br>2½ glass |
| **10 g** | Dried spearmint<br>6¼ tbsp |
| **20 g** | Red pepper flakes<br>3¾ tbsp |
| **10 g** | Ground cinnamon<br>1¼ tbsp |
| **10 g** | Ground black pepper<br>1½ tbsp |
| **10 g** | Salt<br>½ tbsp |

## Allergens

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

## Method

1. Chop the onion small. Knead the bulgur, onion, mint, red pepper, salt and water well in a bowl with wet hands.
2. Add the minced meat and knead until it feels like chewing gum, then pass the mixture through a meat grinder.
3. Sprinkle over the flour, knead, and rest for one hour.
   **1 h**
4. Cut the suet into small pieces. Mix in the walnuts, mint, pul biber, cinnamon, black pepper and salt. With wet hands shape small oval pieces from the mixture.
5. Take a large piece of the outer dough, hollow it, place one filling piece inside, seal it and shape it into a triangle.
6. Cook the patties on a grill or in a pan in their own fat until pink on both sides; do not over-fry. Serve hot so the suet does not set.

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