Ödemiş meatballs (semolina-beef grilled köfte)

Whole recipe

Ingredients

1 kg	Ground beef
1 kg	Semolina 7 glass
5 g	Salt ¾ tsp
3 g	Ground cumin
3 g	Ground black pepper 1¼ tsp
4 g	Dried oregano 4 tsp

Allergens

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

Method

1. Mix the mince, semolina, salt, cumin, black pepper and thyme in a bowl or mixer until the semolina is no longer visible (about 8 minutes in summer, 5 in winter).
   5 min
2. Shape the mixture into a ball and feed it through a mincer on low speed; cut the cylinder that emerges into 14-15 cm lengths. Arrange on trays and rest at 0-4 °C for 8-12 hours.
   8 h
3. Grill over charcoal on normal heat, keeping the köfte about 10 cm above the fire. Cooked köfte should be 9-11 cm long.

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