Urfa egg kofte

Serves 6

Ingredients

500 g	Bulgur 4¼ glass
230 g	Red pepper flakes 42¾ tbsp
80 g	Tomato paste ¼ glass
110 g	Onion 1 pc
1 g	Ground black pepper ½ tsp
2 g	Ground cinnamon ¾ tsp
8 g	Salt 1¼ tsp
60 g	Parsley 1¼ glass
150 g	Spring onion
100 g	Clarified butter (ghee) ½ glass
200 g	Egg 4 pc
2 g	Salt ¼ tsp

Allergens

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

Method

1. Knead the bulgur with the finely chopped onion, paste, chili flakes (isot), salt, black pepper and cinnamon for about 5 minutes until it forms a paste.
   5 min
2. Keep kneading for about 20 more minutes until the bulgur is no longer hard.
   20 min
3. Meanwhile, heat the clarified butter, crack in the eggs, add salt and cook both sides.
4. Soften the kofte with a little water and mix in the finely chopped spring onion and parsley.
5. Add the hot eggs with their butter to the kofte, knead lightly, and serve on plates.

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