Sap kofte (charcoal-grilled meatballs)

Whole recipe

Ingredients

850 g	Ground beef
150 g	Ground lamb
50 g	Onion ¼ glass
30 g	Breadcrumbs ¼ glass
5 g	Salt ¾ tsp
5 g	Ground cumin
5 g	Ground black pepper ¾ tbsp
5 g	Dried oregano 5 tsp
5 g	Red pepper flakes 1 tbsp

Allergens

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

Method

1. Knead both minces, the onion, breadcrumbs, salt and all the spices together in a bowl.
2. Cover the bowl and chill it for 60 minutes.
   1 h
3. Knead the mixture again by slapping it on the counter, then chill for another 60 minutes.
   1 h
4. Pass the mixture through a meat grinder, divide into 30 g pieces, roll them and press lightly by hand.
5. Grill the meatballs over oak charcoal, turning them often.

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