Egg bulgur patties (yumurtalı köfte)

Serves 1 · 25 min

Ingredients

120 g	Bulgur 1 glass
10 g	Clarified butter (ghee) ¾ tbsp
30 g	Egg ½ pc
5 g	Red pepper flakes 1 tbsp
20 g	Tomato paste 1¼ tbsp
100 g	Onion 1 pc
3 g	Ground cinnamon 1¼ tsp
25 g	Spring onion
25 g	Parsley ½ glass
3 g	Green garlic
3 g	Salt ½ tsp

Allergens

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

Method

1. Break the eggs into a bowl and beat them with a little salt.
2. Chop the onion small. Mash it well together with the tomato paste, red pepper flakes, cinnamon and salt.
3. Work in the bulgur a little at a time, kneading. If the mixture dries out, add a little water.
4. Keep kneading until the bulgur turns soft.
5. Once the dough softens a little, finely chop the garlic, spring onion and parsley, add them and keep kneading.
6. Heat the ghee in a wide pan. Pour in the beaten eggs and cook until both sides brown.
7. Mix the cooked egg into the köfte while still hot and transfer to a serving plate.

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