



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mtevez Lezzetler® Turkish cooking recipes

Potato Balls

Patates Kftesi



5 medium potatoes
1 cup grated kasar cheese
1/3 cup flour
3 tbsp olive oil
2 tbsp yogurt
1 egg
10 – 15 stems of parsley
1 tsp cumin
1 tsp black pepper
1 tsp salt

- # Boil the potatoes, peel and grate them. Put the grated potatoes into a deep mixing bowl.
- # Add grated kasar cheese, yogurt, olive oil, egg, finely sliced parsley, cumin, salt and black pepper on it and mix it.
- # Finally add flour into the mixture. It will reach a low consistency. Pick lemon sized pieces from the mixture, wet your hands and shape these pieces.
- # Place the shaped pieces onto the greased baking tray. Place the tray into the oven, which is preheated to 392 F.
- # Cook the meatballs, until they turn into pink. (They can lose their shape during the cooking, it is normal). They may be served 5 minutes later then removing them from the oven.

Note: Potato balls may be prepared with 2 slices of stale bread instead of flour.