



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

Lamb Cube Meatballs

Etli Köfte



17 oz lamb cubes
2 big potatoes
1 egg
2 tsp black pepper
1 tsp salt
For Upper Side:
1 cup bread crumbs
1 egg
For Frying:
1 cup olive oil

Dice the lamb cubes into smaller pieces. Put them into a pot. Pour water into the pot, until the water covers the lamb cubes. Boil until the lamb cubes soften. Then place them over a colander.
Boil the potatoes without peeling them, but do not let them soften too much.
Place grated potatoes, boiled lamb cubes, egg, black pepper and salt into a deep bowl. Knead it until the mixture turns into homogenous.
Pick pieces from the mixture. The pieces should be smaller than normal meatball size. Shape them as patties.
Deep the patties, cover the patties with bread crumbs and fry both sides of the patties in pink color. Serve them warm.

Note: You may add spices as cumin, curry, red pepper or ginger powder into the mixture of meatballs.