



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

Meatballs with Kasar

Kaşarlı Köfte



1.10 pounds ground calf meat
1 onion
1 cup crumbs or rusk flour
1 tsp black pepper
1 tsp salt

For Filling:
3 slices of kasar cheese with 1/2 inch thickness

- # Grate the onion, add salt and crumbs on it. Mix it, until the mixture turns into homogenous.
- # Add ground meat and black pepper on it, and knead this mixture for about 10 minutes. Refrigerate the mixture for half an hour.
- # At the end of the refrigerating time, pick walnut sized piece from the mixture and roll it between your palms, then shape it as patty. And then, put it aside.
- # Then, prepare a patty by the same way, and put half matchbox sized kasar cheese into the middle of it. Cover the first patty on it, and force onto the edges of it to keep the patties together.
- # Repeat the same processes, until the mixture finishes. Grill them and serve hot.

Note: Fresh kasar cheese must be used to cook Meatballs with Kasar.