



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

Meatballs with Olive

Zeytinli Köfte



1.10 pounds ground meat, normal fatty
1 big onion
3 slices of stale bread
1 egg
1/2 tsp cumin
1/2 tsp black pepper
1 tsp salt

For Filling:
1 cup black olives
3 garlic cloves
1 tsp olive oil
1/2 tsp red pepper powder

For Upper Side:
1/2 cup grated kasar cheese

- # Put the stale bread slices into a deep bowl. Grate the onion on it and break the egg on it also. Mix it by your fingertips, until the mixture turns into homogenous.
- # Then, add ground meat, cumin, salt and black pepper on it. Knead the mixture for 5 minutes at least, until the mixture turns to homogenous.
- # Covert the prepared mixture with nylon and place it onto the lowest layer of the fridge. Refrigerate it for 1 hour at least.
- # Meanwhile, cut the olives into pieces, as the way cutting the apples, and remove the seeds. Then, slice the olive pieces into too small pieces. Add finely sliced garlic cloves, olive oil and red pepper powder on it, and mix it well.
- # Pick half lemon sized pieces from the mixture. Roll them at first, then dip your thumb into the meatball and turn it around your finger to make a hole in the middle.
- # Fill enough mixture of olive into the hole in the meatball and smoothen the edges. After preparing all of the meatballs, place them onto the greased baking tray.
- # Put grated kasar cheese onto the meatballs on the tray, and place the tray into the oven, which is preheated to 392 F. Bake the meatballs, until the kasar cheese over the meatballs turn the pink.
- # Serve it hot.

Note: To prevent the olives make the meatballs taste sour, you should rest them in water before adding into the mixture, to remove its salt.