



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

Meatballs with Almond

Bademli Köfte



1.10 pounds ground calf meat, medium fatty
1 medium onion
1/3 cup almonds
1/3 cup non-salted yellow roasted chickpeas
1/2 tsp ginger powder or cumin
1/2 tsp black pepper
2/3 cup salt

For the Mixture:
1/3 cup non-salted roasted chickpeas
Water, as much as the mixture gets in

For Frying:
1 cup vegetable oil

- # Firstly blend or pound almonds to turn them into bulgur pieces size. Pound the roasted chickpeas also to turn them into powder.
- # Put ground meat, grated onion, black pepper, salt, ginger powder, pounded almond and roasted chickpea powder into a mixing bowl. Knead the mixture, until it smoothens.
- # Place the mixture onto the lowest layer of the fridge, and refrigerate it for about 1 hour.
- # Add enough water onto the mixture of powdered chickpea, until it reaches to a low consistency, it must stand over the meatballs.
- # Pick pieces, which are smaller than normal, shape them as patties.
- # Dip the meatballs into the mixture of roasted chickpea, then put them into the hot oil in the skillet, fry both of the sizes. Then, place them onto the paper to remove the extra oil into the meatballs.
- # Serve them hot.

Note: Meatballs with Almond is a German recipe. Originally, chickpea flour is used instead of roasted chickpeas powder.