



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

Mubi Kisses

Mubi Busesi



1.10 pounds ground calf, medium fatty
1 big onion
1/3 cup grated kasar cheese
1 egg white
4 slices of stale bread
10 - 15 stems of parsley
1/2 tsp cumin
1/2 tsp black pepper
1 tsp salt

For Filling:
3 medium potatoes
1 cup milk
1/2 cup water
1 tbsp butter
1/6 cup grated kasar cheese
1 yolk
1/2 tsp salt
1/4 tsp black pepper

- # Firstly, prepare the meatballs' mixture. Put the bread crumbs into a mixing bowl. Add grated onion on it. Knead the mixture until it turns into homogenous.
- # Add ground meat, egg white, kasar cheese, salt, cumin, black pepper and finely sliced parsley on it, and knead the mixture to turn it into homogenous. Place it onto the lowest layer of the fridge.
- # While refrigerating the meatballs' mixture, prepare the puree. Put the peeled potatoes into small bowl. Add 1/2 cup of water on it and place this bowl over medium heat.
- # When the potatoes start to soften, add milk in it. Stir it constantly during the cooking to mash the potatoes and make them cooked. When the mixture smoothens, remove it from the stove. Add salt, black pepper, yolk, grated kasar cheese and butter in it and mix it immediately.
- # Divide the rested meatballs' mixture into 8 equal pieces. Wet the bench and your finger a little, and roll out the mixture as dough into dessert plate size.
- # Put about 1 tbsp cool puree onto the middle and fold it. Then place onto the greased baking tray.
- # Cook the meatballs in the oven, which is preheated to 392 F, until their upper sides turn into pink. Serve it hot.

Note: Do not close the potato puree with meatballs to see it after the cooking.