



Meatballs with Earthnuts

Fıstıklı Köfte



1.10 pounds ground meat
1/3 cup earthnuts
2 boiled medium potatoes
1 small onion
3 tbsp crumbs
1 tsp cumin
1/2 tsp black pepper
1 tsp salt

For the Sauce:
3 tbsp vegetable oil
1 + 1/2 cups water
1 tbsp tomato paste
1/2 tbsp flour
5 - 6 stems of parsley
1/2 tsp black pepper
1/2 tsp salt

- # Firstly peel the earthnuts and crush them thickly or blend. Mash the boiled potatoes.
- # Put grated onion, mashed potato, ground meat, crumbs, cumin, black pepper and salt into a deep bowl. Knead the mixture, until it smoothens totally.
- # Pick pieces, which are bigger than normal, from the meatballs' mixture and shape them as oval. Place the meatballs onto the greased or grease-proof paper covered baking tray.
- # Place the tray into the oven, which is preheated to 383 F. Cook it until the upper surfaces of the meatballs turn into red.
- # Meanwhile prepare the sauce. Put flour and vegetable oil into pot and roast it for a while over medium heat. Add cold water and tomato paste on it, by stirring constantly. Sprinkle black pepper and salt all over and boil it for 5 more minutes. After removing the pot from the stove, add finely sliced parsley into the mixture.
- # Place the cooked meatballs onto the service plate and pour the prepared sauce all over and serve it hot.

Note: If the sauce will be prepared with tomato instead of tomato paste, add 1 tsp granulated sugar in it.