



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

Potato Balls

Patates Köftesi



5 medium potatoes
1 cup grated kasar cheese
1/3 cup flour
3 tbsp olive oil
2 tbsp yogurt
1 egg
10 – 15 stems of parsley
1 tsp cumin
1 tsp black pepper
1 tsp salt

Boil the potatoes, peel and grate them. Put the grated potatoes into a deep mixing bowl.

Add grated kasar cheese, yogurt, olive oil, egg, finely sliced parsley, cumin, salt and black pepper on it and mix it.

Finally add flour into the mixture. It will reach a low consistency. Pick lemon sized pieces from the mixture, wet your hands and shape these pieces.

Place the shaped pieces onto the greased baking tray. Place the tray into the oven, which is preheated to 392 F.

Cook the meatballs, until they turn into pink. (They can lose their shape during the cooking, it is normal). They may be served 5 minutes later then removing them from the oven.

Note: Potato balls may be prepared with 2 slices of stale bread instead of flour.