



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

Meatballs with Crepe

Krepli Köfte



1.10 pounds ground meat
2 slices of stale bread
1 egg
1 onion
1 tsp salt
1/2 tsp cumin
1/2 tsp black pepper
Kashar cheese

For Crepe;
1 egg
1 cup milk
5 tbsp flour
1/2 tsp salt
Vegetable oil

- # At first you should prepare the meatballs; grate the onion, add crumbs in it, knead until it turns to dough.
- # Add the remaining meatball ingredients on it, knead for 10 minutes. Refrigerate the mixture while cooking the crepe.
- # Mix all the ingredients of crepe well in a deep bowl.
- # Grease the pan a little, and then pour dessert plate sized crepe mixture in it, cook both sides.
- # After cooking the crepes, pick pieces which are smaller than hamburger meatballs from the rested mixture, and shape them.
- # Cook the meatballs with some oil in a pan.
- # Place the meatballs between the crepe layers, and pack them.
- # Get the packed sides down while placing them on greased oven tray.
- # Place thin kashar cheese slices on the meatballs with crepe.
- # Cook in 356 F oven until the kashar melts.
- # Serve hot.

Note: You can place something else as beefsteaks between the crepe layers also.