



Manisa kebabi

Ingredients (serves 2)

For the kebab: 300 g doubly minced beef (or beef with some lamb), salt, and, optionally, a bit of black pepper and/or cumin, you can also add 1 tbsp of breadcrumbs (or tarhana, that is what I did) and/or a little bit of grated onion;
Other ingredients: 2 fresh tirnak pidesi (or other flatbread of your choice, about 150 g per piece), 2 pointed green peppers, 2 small firm tomatoes, and for garnishing 100 g butter, some flat parsley and sumac. Optionally: 300 ml Turkish (or Greek) yoghurt, 1 tbsp butter, 2 tbsp tomato purée, 1 skinned and chopped big tomato, water.

How to

Mix all the meatball ingredients, knead well, and leave in fridge overnight. Form meatballs of size and form of an average human finger (if grilling on a barbecue, you can put them on skewers for easier turning). Leave to get to room temperature, meanwhile (if you are going for the variant with yoghurt and sauce) beat the yoghurt with a spoon to make it smooth, and prepare the tomato sauce: Heat the 1 tbsp butter, stir with tomato purée, add finely chopped skinned tomato and about 100-150 ml water. You can add some salt too. Stir well, let it simmer for about 15 minutes stirring occasionally.

Halve the small tomatoes, with a pointed knife make small cuts in the peppers. Grill the meatballs and the tomatoes and peppers on barbecue or grill pan.

Melt the butter. Cut the flatbread into small pieces (if grilling the meat on a barbecue, you can shortly grill the bread before cutting too), arrange the pieces on a warm plate. If using, pour yoghurt over the bread, then the tomato sauce over the yoghurt. Then come the meatballs and the grilled veggies, then the melted butter. Sprinkle with sumac and parsley, and enjoy!